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Traces

Dances

Chester

Mary Preston

Tawney Page

M. A. Page

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THE

PUBLICAN

AND

SPIRIT DEALERS'

DAILY COMPANION,

OR,

PLAIN AND INTERESTING ADVICE

To Wine Vault and Public House Keepers,

On Subjects of the greatest Importance to their Welfare

AND TO THE

HEALTH, COMFORT, and SATISFACTION

OF THEIR

CUSTOMERS and SOCIETY AT LARGE:

By following the Directions and Receipts in this Work, they will save at least 25 per Cent. Monthly in their own Trade.

CONTENTS.

Brewing and management of Beer, Ale, and Amber
Making all kinds of Compounds and British Wines
Spirit, Wine, and Malt Licences
Importation Duty on all Foreign and British Goods
Excise on British Compounds
Laws relative to Innkeepers, Publicans, &c.
Billetting of Soldiers
Arts and Deceptions of Brokers.
&c. &c. &c.

The Weight of all kinds of Spirits, with sundry Guage Tables for Batts and Casks of all Dimensions, likewise comprising the various uses of Clark, Dring, & Co. and Quin's Hydrometer & Thermometer.

THE SEVENTH EDITION

LONDON:

Printed and Sold by the Author, P. Boyle, No. 15, *Vine Street, Piccadilly.*

Sold also by Mr. Richardson, under the Royal Exchange, Messrs. Dring and Fage, Mathematical-Instrument Makers to the Honorable Board of Excise, 6, Tooley Street, Borough; of Mr. Hurst, Paternoster Row, and may be had of all the respectable Booksellers in the United Kingdoms.

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PREFACE.

THERE is no class of men to whose interest less regard has been paid than to Publicans; yet few, perhaps, so much want, and so justly deserve our attention. Besides the claim founded on their services and convenience, the health, as well as comfort of the great body of the people may be said to depend upon the sensible conduct and wholesome supplies of those useful individuals.

Let them be no longer exposed to the avarice of the Brewer; or to the fraudulent arts of the Distiller; or to the Broker's swindling tricks, and deep-laid schemes of imposition. This is the important object I have in view; and I hope, the following work, now so much enlarged will prove a valuable and unerring guide to the ignorant and unwary. It speaks the language of truth---of long observation and experience; it leaves no point unexplained, which the Publicans ought to know, every word comes home to their feelings; to their daily concerns; and points out to them the best methods of securing and increasing the fair profits of their trade, with ease to themselves, and with the highest satisfaction to their customers. A sketch of the different heads, to which my instructions are reduced, may afford some idea of their utility and importance.

In the first place, I have entered into the details of the Cellar-business, and the proper management of beer, ale, amber, &c. so as to keep them in a state of the utmost perfection, and prevent the losses which may arise from the Publican's ignorance on the one part, or the

the interested practices of the Brewer on the other; particularly since the late rise, which takes away from the Publican the former profits of his parlour customers.

Secondly. I have laid down such rules, and given such plain receipts, for buying on the quays foreign goods, as well by weight as by the gallon. and also for preparing all kinds of compounds as will no longer leave the Publican at the mercy of the Distiller, but will cause a saving of at least 25 per cent. monthly, besides, the advantages of having their liquor genuine, what he can recommend with confidence, as being equally agreable to the taste and to the health of every purchaser.

It is well known how the Distillers have taken the alarm at seeing all their secrets divulged, and all their gainful deceptions laid open in the former editions of this work, Some of their agent have been already tampering with me; but no bribe which their wealth could enable them to offer, shall ever tempt me to suppress what I know to be of so much importance to society at large.

Thirdly. The clearest instructions are given for making Wines of various sorts, to rival the produce of foreign countries in the fineness of the flavour, and to surpass them far in the cheering and wholesome effect. I have also explained the best method of brewing ale and porter, so as to have the genuine infusion of malt and hops; secure to Englishmen their favourite beverage, in the highest degree of excellence, pure and unadulterated by poisonous ingredients, the properties of which, and the practise of the Brewer I have exposed.

Fourthly. I have taken a view of such laws as peculiarly relate to Publicans, Inn-holders, their customers, &c. the nature of their licence, the regulation of the excise, and some points of material import.

In the next place, a concise, yet accurate account is given of the duties on all foreign and British spirits, as well on Malt liquors, whether brewed for sale, or for domestic use.

Fifthly.

Fifthly. I have inserted several tables, for weight, as well as measure, by means of which, and without any other instruction, every man will be able to gauge his butts, pipes, and casks, of all sorts with the greatest exactness; and ascertain in a moment the exact value of every gallon of beer and spirits undrawn in each, according to the present rise, and thus be guarded against any lost by real deficiency, or knavish imposition. Of the Simplicity and usefulness of this table, I cannot give a stronger proof, than the sale of 8000 copies, at 1s. 2d. each, since the year 1794, when I had it engraved, and 4000 of the editions of this publication.

Lastly, in order to omit nothing which may be of service to the young adventurer, in the public-line, I have continued a just view of the horrid arts of brokers. I have traced them through their windings and deceptions. I have the shewn them in all their naked deformity.

It would me ill become to make any remarks on the variety of importance of the articles, here stated. They are ovious to common sense. Not only the public, but the good housewife, and Indeed the nation at large may be said to be interested in a work so beneficial in its tendeney, and so well adapted in its form, and cheapness of price, to every popular purpose.

As a further proof of my willingness to become serviceable to that useful body of men, *Have I not at my own expence*, convened several meetings, in December, 1799? and obtained Council's opinion on the subject, The design of these meetings was that Publicans, as men who found themselves oppressed, by a long custom, so injurious to their own welfare, and so instrumental to the destruction of many hundred families, as is laid down by the several fees, &c. paid by them, see page 138, might seek for legal redress. But, to my mortification, every attendance proved useless; for as soon as they were informed by rumour, that the Brew-

ers

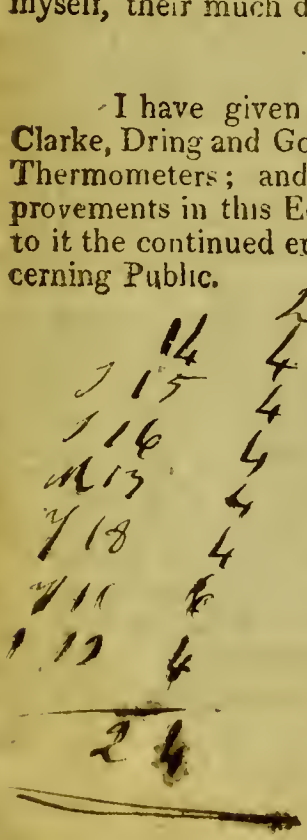
ers met, at the Crown and Anchor in consequence of these meetings, *which was, on our behalf, only to petition Parliament*, every man present confessed himself not free from his Brewer, therefore dared not fix their name to the petition, notwithstanding their thorough confidence that Parliament would set aside such custom: but it is not too late: Publicans have a right to petition the legislature, who as wise and good men will hear and determine with justice, all complaints by petition that come before them.

Now Publicans have formed themselves into a body, its to be hoped the society will see the propriety of the petition, and for the benefit of their fellow sufferers bring the matter before the house. I shall at all times hereafter feel myself happy to give them any aid in my power for that purpose, and have the honor to subscribe myself, their much devoted humble servant.

P. BOYLE,

AN OLD PUBLICAN,

I have given plain instructions for the use of Clarke, Dring and Co. and Mr. Quin's Hydrometers and Thermometers; and I have made some farther improvements in this Edition, which, I hope, will secure to it the continued encouragement of a liberal and discerning Public.



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P. BOYLE'S

PUBLICANS

Distillers, and Spirit Dealers'

TRUE GUIDE.

THE management of Porter, after it is in the cellar, is supposed to be known to all Publicans: scarcely one in five ſtudies how to conduct himſelf in this particular, or has any idea of the several methods used to preserve and alſo to fine their Beer, which since the last heavy rise ought to be the first thing for the young adventurer to learn, which the following particulars will explain. It is also the general cry of Publicans and Retailers of Spirits, that it is impossible for them to make their own compounds into different qualities, and unless they have a still for the purpose, they cannot sweeten or prepare their own compounds. First, I will ask them is it possible that raspberry, usquebaugh, or any other cordial, coloured and of an oily nature, can be run through a still and yet contain that substance known in each, and every other quality? My answer is this, that the only still used now in all the rectifying houses in London, &c. after the spirit is a second time run through, or rectified, is a glass or brass pestle or mortar. I know, by the means of these Publications, I create Enemies, but as my sole object is to instruct and render services to my fellow subjects, and in the following treatise I shall prove useful to 12, 075 Publicans, in and about this metropolis, I fear not the envy of about 73 *Gentlemen Distillers*, (as they

call themselves), now rolling in their carriages, by means of the wealth arising from this discovered secret, so long held from a body of men, who labour under so many difficulties, a d pay so much for leave to exercise their own calling, I mean the licenced Publicans, and retailers. I think it my duty, if possible, to remedy some part, by pointing out to them, in the following publication, the easiest method of saving at least one third of the sum they now pay for their compounds to the trade, or at whatever price they may be hereafter; and I shall also prove, that, if they attend to the following directions, their goods will be better in quality, and have a finer flavor than what they purchase from the Distiller.

GENERAL RULE.

The Publican receives from the brewhouse, we will suppose three, six, nine, or twelve butts at one time; if the quantity received be three butts, there are two mild and one stale: but if the beer is old, or brewed early in the season, one butt of stale will do to draw off five or six mild. Now suppose the store beer comes from different cellars, which is of different brewings, what they call the waste cellar, it is not one time in ten that two butts are or will draw alike: whereas that cellar is made up of different brewings, and consequently of different cellars, and as no two brewings will prove alike, either in flavor or colour, how can the Publican keep the beer to one palate for his customers; therefore I would always, if possible, recommend a store cellar of a man's own, and to receive as many butts as possible from the brewers out of one vat, for since the building large vats not a publican is allowed to start his own beer, which formerly Publican's had twenty one butts for every twenty, or if not, he was only charged 34s. instead of 35s. per barrel; for all started beer by the brewers, being a saving

ſaving of 4 per cent. upon his ſtock, at leaſt 3s. per butt. There is another hardſhip---a cuſtom only, but not allowed by *Law*---to pay the brewer's ſervant 1s. for putting down each butt, and 1s. for fining the ſame; the butcher, baker, or diſtiller have the ſame right to charge the Publican as the brewer. I am ſorry they did not come forward as they ought to do in their own right, and petition the legislature, in Dec. 1799; when I called three meetings for that purpoſe, which with Counſel's opinion, (Erſkine's), printing of bills, in order to ſerve them, coſt me £15, and I have never received one ſhilling to defray the expence I was at, at that time.

FOR FINING BEER.

Firſt, if you find the beer grey and ſtubborn, put a braſs-cock in the full butt, and draw off 3 or 4 tap-tubs full before you put in your finings, and put it into your waſte butt, and put in the ſame quantity of the former butt you have on tap, which you muſt ſtir round in the freſh butt, with the fining ſtick, before you put in the beer that you have juſt drawn, ſo as to keep the beer to mix well.

Then take one or more tap-tubs of the finings, well ſhaken or ſtired round, and fine the butt, as uſual; at the same time, after you have put in the ſecond beer, be ſure to work your beer gently round thirty or forty times, backwards and forwards, with the fining ſtick, and then leave your bung out ſix or eight hours; and whenever you fine down your porter, you muſt take care that the butt is not full, for if there be not room to work in the butt, the beer will not come down.

If this remedy will not throw off the greyneſs, or aſſiſt in the clearing the beer, you will take, if your beer be tart, 5 or 6 quarts of the beer from the butt, and 5 or 6 quarts of the finings, and heat them, in a

pan or pot, over a fire, until they are ſo hot as to be nearly upon the boil: when you have prepared your beer as before, put this hot beer and fining in, and ſtir them round well for 5 minutes; and by ſo doing it will aſſiſt you, as it puts your beer into a fermentation.

ANOTHER METHOD.

If your beer is ſtubborn and of bad taſte, and after you uſe the before mentioned method, you may take one handful of white houſe ſand, and half a handful of ſalt, mixed together, and when the beer is upon the move, after the fining is put in, add the ſand and ſalt to it, by degrees, and they will much help to remove the tartneſs, as well as help it down. Salt and ſand are good remedies againſt all hard or tart beer, in the common way of fining, as (all Publicans are inſtructed by their cooper). About two or three pounds of raw beef put into hard beer, or beer where there is a very low drought will much aſſiſt to keep it mellow, as the beer feeds upon the beef. I have very often found, from burned oyſter ſhells pounded to powder, great benefit to my beer, as uſed in the ſame manner with the ſand and ſalt, to the quantity of a handful at a time. I found oatmeal to make ſlow dropt beer keep longer, to uſe it as before.

It would alſo be an eſſential ſervice to Publicans, to know how to make what the coopers call *Heading*; which is ſeldom allowed to be ſent in, being a compoſition of ſweet-wort, molaſſes, berries, and copperas boiled up together, and known by the name of colouring; but if your beer be pale, it is necessary to uſe the heading, which will aſſiſt the colouring, and cauſe a beautiful head. I would alſo wiſh to guard Publicans againſt the uſe of copperas, to head their beer with, (which brewhouſe coopers generally recommend) if uſed, it changes the head to a brown,

or

or ruſty colour. As a ſubſtitute for copperas, I would recommend the ſalt of ſteel, which is by far better, and of a milder nature, as it is better rectified than the former; it keeps the head of the beer pure and white, and is leſs pernicious to the ſtomach. You may buy, at a chemiſt's a quarter of a pound of it for 8d. which is enough for fifty or ſixty butts, and the beer is just fined down, take of the above ſalt a ſmall quantity, reduced to a fine powder. When all is thus pounded, take as much as you can upon a ſhilling, put it into a quart pot, add a little porter to it, mix it and the porter well together, until it is diſſolved; put it into the beer, juſt fined down, and it will produce a fine white head. This muſt be done when the beer is upon the move, immediately after it is fined. If you think that quantity does not produce a good head, add a little more in your next fining down.

I have, with great ſucceſs, uſed Fuller's earth, burned and pounded into powder, of which about two table ſpoonfuls to a butt, after it is fined down, renders great ſervice to clear the beer, but not for fining.

The aforesaid receipts is not known but to few in the trade, and is worth any money, to those who wiſh to make their beer pleaſing to their cuſtomers.

TO MAKE GOOD STALE BEER,

TO THOSE WHO HAVE NOT YET PURCHASED THE NEW ENGINE.

You muſt be always very careful to keep your tap-tubs clean, otherwiſe your ſtale beer will become ſour. In winter, let all your toaſted bread be carefully collected, and put into the waſte, as it will conduce to feed the beer. The ſhells of eggs thrown in, will preſerve the beer alive. Keep your waſte beer always well bunged down. When your butt is

filled, and bunged down throw upon the end of the veſſel two quarts of water, in which you ought to put about an inch thick of houſe ſand, all over the end of your butt, after it is bunged down, juſt before the water is put on. This butt in two months will be fit to draw without any fining. An inch thick of houſe ſand, and about a quart of water, placed on the end of each butt of ſtarted beer, when freſh bunged down, will render great ſervice; but be always ſure that your waſte butt is not too full, ſo as to prevent the beer, when bunged, from properly working, otherwiſe it will not come down ſo ſoon as perhaps you want it.

I have ſeen about one handful of pearl-aſhes boiled in three pints of water to two; and when cold, one pint put in, immediately after the finings, has an excellent effect, in keeping a good clear head to the pot, and aſſiſting to force the ſame.

The uſe of ſalt only, without the ſand, is of no ſervice; but if ſalt where diſolved in the finings, at the time of fining the beer, I think it would help much to ſharpen it.

Alſo, about the ſize of an egg of chalk, in a lump, put into the butt, after the fining, is of great ſervice.

THE MANAGEMENT OF ALE.

Ale is frequently rendered unfit for uſe, by being ſour, tart, flat, or brackiſh. If ſour, pull out the bung of your half hogſhead, or caſk, and throw into it two handfuls of oatmeal, which ought to be ſtirred gently round with a handful of freſh hops. Leave out your bung for three or four days, and then ſtop it well down, and in about 3 weeks the ale will be fit to draw. You muſt take care that your oatmeal is freſh, and that the quantity of meal be in proportion to the ſize of the caſk, viz. one quart for a 36 gallon caſk, and ſo on in proportion.

If

If tart or ſour, a ſmall lump of chalk, the ſize of an egg, and ſome chalk in powder, will bring round the ſaid ale, in three weeks: add the ſize of an egg of hops, made up in a ball, to the above. If your caſk of ale proves flat, you muſt take ſix quarts of ale, and about three or four ounces of hops, and boil them for twenty minutes; put this hot maſh into your half hogſhead, ſtir it round as you would finings and in about ten weeks it will be fit to draw. When you bottle flat ale, take about a tea ſpoonful of brown ſugar to each bottle, and your ale will ſoon come round in the bottle.

HOW TO MANAGE SPIRITS, &c.

As a perſon in the retail line, ought to know the heat and cold, and alſo the ſtrength of his ſpirits, to prevent impoſition, I ſhall in the courſe of my treatiſe, lay down, for this purpoſe, the nature of Clarke and Quim's Hydrometer and Thermometer, with the mode of uſing them, in the plaineſt and ſhorteſt method. The following receipts have taken me nearly five years, beſides my own knowledge of the buſineſs, for many years, in collecting materials from ſome of the moſt expert men, and beſt houſes in London; whoſe diſtilling ſervants I employed to aſſiſt me in the following work; and as it is but very ſeldom that any retailer will have cauſe to ſweeten, or make more than twenty gallons, at one time, of compounds, (gin only excepted) I will commence with that number, and then come down to two gallons only; the retailer, therefore, by adding or diminiſhing the quantity of ingredients, in proportion, according to the quantity of ſpirits which are to be uſed, may proceed by the following direction, given in each article.

R U M.

Rum being a ſpirit deſervedly in great eſtimation, I ſhall make it the leading article, and I hope the following

lowing inſtructions will be ſufficient for the reader in the choice of it.

Rum, in its original ſtate, when drawn from the ſtill, according to the quality of ſaccharine dregs it is made from, (the ſugar cane) is of a ſtrong or a mild flavor, and of a more or leſs oily nature; in colour and transſparency equal to the fineſt ſpring-water, and the ſtrength of ſpirits of wine: but that ſtrength decreasing with the time of working the ſtill, and diſtillation being mixed, and becoming one body, eaſily accounts for the various ſtrengths we receive it at on the quays.

There are various ſorts imported, which are made in the *Grenades*, and the *Leeward Iſlands*, namely, *Barbadoes*, *Antigua*, *Dominique*, *Montſerat*, *Nevis*, *St. Kitt's*, &c. but that from JAMAICA is the beſt, its conſumption greater, and its flavor ſuperior to all the others.

The caſk it is brought to this country in, give it that colour we ſee it of, and among 100 puncheons it will rarely be found that five are of the ſame hue, except they ſhould be of one mark; that is, the ſame diſtillation, which may be owing to the newneſs of the puncheons, and ſome being fired inſide more than others.

The merchants abroad conſign it to the importers here, who, on its arrival in the river, take ſamples, which are thoſe expoſed for ſale in ſmall phials with a label on each, ſpecifying the mark and number of the caſk it is taken form.

They are landed at the Cuſtom houſe, and theſe, only, are what may be termed genuine, and this is the time, only, you may purchaſe them to your advantage.

After making the above purchaſe, you have 12 months credit for duty, by what they call putting them in bond, that is giving ſecurity that you take them

them away in that time, and pay the duty per gallon; the duty was laid on, viz:

Per Gallon, by a Duty of

Old Duty -	27 of	George III.	3s.	7d.	
New do. -	31 --	ditto -	0	8	
Addition do.	34 --	ditto -	0	8	6s. 0d.
Further do.	35 --	ditto -	0	8	
Cuſtoms, additional		- -	0	8	

And for every gallon over-proof.

Old Duty -	27 of	George III.	3s.	7d.	
New do. -	31 --	ditto -	0	8	
Additional -	34 --	ditto -	0	8	11s. 1d.
Further do. -	35 --	ditto -	0	8	
Cuſtoms, additional		ditto -	0	5	

In ſelecting your rums, be careful they do not contain any bad flavor, as ſtill burnt, ſmoaky, woody, oily, &c. many have been injured in their trade by the purchaſe of ſuch ſorts, therefore avoid them. That which ſeems moſt likely to ſucceed, is a clean ſpirit, ſomewhat inclined to an acid: to give them a fair trial, in a large glaſs wherein is ſome warm water, without ſugar, mix a little of your rum; this opens the flavor, and will aſſiſt your judgement.

The more over-proof you are charged (if juſt) the better, as it produces as many gallons of rum; 'as there are gallons charged; and for which you pay only the exciſe, that is 5s. 7d.---here is therefore, a ſaving of 6s. 6d. per gallon.

At the time of landing, all caſks are gauged, or ullaged, to the importer; and as it is next to impoſſible to gauge ſo cloſe ullaged caſks as to come equal with meaſure, there is moſtly a gain thereby, of two and ſometimes four gallons: for the ſame reaſon, there is an advantage on the ullage, perhaps two gallons or more; the diſtillers are perfectly acquainted with this, and never buy any but ullages, and their dealings

dealings are conſiderable; the importers dare not diſoblige them, and generally buy the neweſt rums they can get, which ſuits their purpoſe beſt for mixing with molaſſes or malt ſpirit. The importer knowing this will endeavour to ſecure the better half, by filling up your puncheon from another caſk.—it is then charged to you at the gauge, you are deprived of the benefit of the ullage, and ſuſtain a loſs of 2 gallons; which in the purchaſe of 5 puncheons, is conſiderable, being a puncheon profit.

If it ſhould be charged over-proof, as probably it may, (having recommended the buying ſtrong rum,) and you ſhould have occaſion to reduce the overproof, it muſt be done in preſence of the officer, by putting into your vat the ſame quantity of aqua, as the number of gallons charged; after which it ſhould bears 1 to 5; multiply the price by the ſtrength, and multiply by 6; becauſe 1 of aqua and 5 of rum, make together 6 gallons.

The bonding of rums comes next under conſideration, and is an indulgence granted by government, for the convenience of trade.

If, therefore, it ſhould not be convenient to lay out ſo large a ſum as the whole purchaſe amounts to, by giving bond for the payment of the exciſe, you will be allowed the privilege of depoſiting your rum in a warehouſe, near the Cuſtom-Houſe, (this warehouſe, or vault you muſt hire yourſelf, and pay the rent of; (it being for your own convenience, and not that of government) one key of which will be in your poſſeſſion, and the other in that of the exciſe officer, who, on proper application will attend, on any buſineſs you may have to tranſact, at the ſaid warehouſe, from which a puncheon or more may be cleared any day, except ſundays and holidays, on previouſly paying the duty, the form of which he will, if deſired, acquaint you with.

On

On giving bond, to the commiſſioners, for the amount of the duty, you will have credit given for 12 months, by which time the bond muſt be diſcharged, or the rums forfeited.

Here is a remedy at once, from which are derived the following advantages.

The dealer may always be in poſſeſſion of old rum, the intereſt of money on the duty will be ſaved---and beſides the credit of having a ſtock on the keys; if the markets ſhould alter in your favor the gain is obvious.

BRANDY.

Of this there are many ſorts, the produce of ſeveral countries on the continent; as *Spain*, *Portugal*, *Italy*, *&c.* but the beſt, it is univerſally acknowledged, is the *French*; which is made at *Bourdeaux*, *Bayonne*, *Blois*, *Anjou*, *Poictou*, *Coniac*, and the Iſland *Rhea*, on the river *Charante*: it is alſo brought to and ſold at *Nantz*, *Province*, *Languedoc*, *Rochelle*, *&c.* and of theſe different places, that which excels and is in moſt eſteem, for its flavor and purity, is *Coniac*; from whence, in time of peace, it is ſent to *Dunkirk*; but during war to ſome neutral port, as are all French brandies for the Engliſh market, which muſt be ſmuggled.

It is the produce of the grape, yearly manufactured in this country, and when running from the ſtill, in colour and tranſparency it reſembles rock-water, and the whole diſtillation, incorporated, it may be ſuppoſed to bear 2 to 5. It is ſold of various ſtrengths, (according to each diſtiller's method) as 2 to 5---3 to 8---2 to 7---1 to 4---1 to 5 and 1 to 7; and bought up by perſons called factors or correſpondents, employed by the importers, for the purpoſe; who land them at ſome convenient port, as *Oſtend*, *Fluſhing*, *Rotterdam*, *&c.* where they are properly adjuſted; that is,

is, mixed coloured, ſweetened, and made up, ſo as to eſcape a charge of over-proof at our Cuſtom Houſe.

The duties payable at importation, are Cuſtoms 8¼d. exciſe 6s. and 9d duty, together 7s. 5d¼d. but if over-proof, it is 13s. per gallon; the ſtrength we receive them at is ſometimes 2 to 9, but in general 1 to 5. From motives of policy, and alſo not being the produce of our colonies, brandy is never bonded.

The clandeſtine trade carried on in this article is beyond conception; but the ſpirit is very inferior to that fairly imported, both in ſtrength and flavor, and the retailer liable to impoſition, as will be ſhewn hereafter, by the following pages.

In the purchaſe of brandy on the quays, the ſame rule muſt be obſerved as with rum; and with reſpect to its adulteration it is alſo ſimilar, but more profitable, as will be ſhewn under the head *Diſtillery*.

Without any ſupernatural aſſiſtance, this myſtery I ſhall endeavour to unravel, in as plain and conciſe a manner as poſſible.

The puncheon, as before obſerved, contains 120 gallons; the ſtrength bearing 1 to 5, that is, one gallon of aqua to every 5 gallons of rum, to make, (as called by the trade,) merchantable proof, and is reduced as under:

Puncheon contains - - -	120 galls.
To reduce to merchantable proof, add *aqua* - - - -	24 ditto.
	124

To find the ſtated expence after this alteration proceed as before ſhewn:

Caſk of rum coſt 9s. per gall.

5

Divide by 6) 45

Stands in 7 6

The

The practice, by Importers and Dealers, of making up their goods at home, is of great injury to innkeepers and publicans, who are thereby deprived of their profit. It is encouraged by certain importers, and men of ſome conſequence. The diabolical art continues alſo to be exerciſed in the diſtillery, with great ſucceſs, in mixing Britiſh with foreign goods, not only on rum and brandy, but all other ſpirits; and to which ſome gentlemen in that trade are indebted for the ſplendour of their equipage, as well as the erection of their country manſions; but more of them in their proper place.

By what has been related, I do not mean to inſinuate that rum reduced with water is pernicious; it may be very good if the aqua is pure, being firſt boiled, and left to cool before uſed, but cannot be genuine, nor ought it to be tolerated in trade, (the uſe of water) except for drams, there it is evidently neceſſary, becauſe great ſtrength could not be afforded, and it would likewiſe be deſtructive to the conſtitution, that by mixtures and noſtrums is too much injured already.

Proceeding in rotation, my next object is the diſtillery: but that being a term too general, in which is compriſed the whole art and myſtery of the buſineſs, (a ſubject not conſiſtent with the preſent plan) I ſhall confine my remarks to the rectifying houſe.

Diſtillers and Dealers in brandy and rum, have already a very ſuſpicious character, both in town and country, and not without juſt reaſon, as will preſently appear.

To PREPARE and SWEETEN BRITISH GIN.

Get from your diſtiller an empty puncheon or caſk, which will contain about one hundred and thirty-three gallons; then take a glaſs of clear rectified ſpirits, one hundred gallons, one in five under proof, which is the uſual ſtrength rectifiers ſell their goods at; put the hundred gallons of ſpirits into an empty caſk; then

take a quarter of an ounce of the oil of vitriol, half an ounce of the oil of almonds, one ounce of the oil of juniper berries, get half a pint of the ſpirits of wine, and half a pound of lump ſugar. Beat or rub the above in a mortar, until the whole is well incorporated, add another half pint of the ſpirits of wine to the mortar. When well rubbed together, have ready prepared half a gallon of lime water, mix the whole in either a pail or caſk, till every particle ſhall be incorporated; then add to the foregoing thirty-five pounds of ſugar, diſſolved in about nine gallons of clear rain or Thames water, or water that has been boiled; mix the whole well together, and ſtir them carefully with a ſtick, in the hundred and thirty-three gallon caſk.

If the before-mentioned lime water do not in a day or two force down the ſame, take and boil eight ounces of allum in three quarts of water, for three quarters of an hour. Take it from the fire, and diſſolve in it by degrees, two ounces of ſalt of tartar. When the ſame is milk warm, put it into your gin, and ſtir it well together, as before, for five minutes, the ſame as you would a butt of beer newly fined. Let your caſk ſtand as you mean to draw it. At every time you propose to ſweeten again, that caſk muſt be well waſhed out, and take great care never to ſhake your caſk all the while it is drawing.

N.B. You muſt give twenty-four hours notice, at the next Permit Office, of your intention to ſweeten, and the officer will attend to take ſtock (if he has not already) and make the uſual allowance for ſweetening. Great care muſt be taken, that after ſweetening, the caſk contains no more than is allowed by the officer, otherwiſe it is ſeizable. In caſe of an overplus you muſt remove it.

FOR TWENTY GALLONS OF GIN.

Sixteen gallons of ſpirits one to five under proof. Take one penny weight and three quarters of the oil of

of vitriol, one penny weight and a half of the oil of almonds, two penny weights of the oil of juniper berries, mixed with lump ſugar and ſpirits of wine as before; add to it one pint of lime water, uſe the whole. After you diſſolve five pounds of lump ſugar in two gallons and a half of water, that has boiled, as before directed, fine it down with the proportioned quantity of allum and ſalt of tartar.

It is noticed, that a handful of borage will give, if ſteeped in the gin, when firſt prepared, a fine flavor.

To make lime water, you will take ſix pounds of unſlacked lime, put it into a pail; take about one pint of water, which will diſſolve the lime. When it is diſſolved, add one gallon of water to it, and ſtir up the lime, when it is cold and well ſettled, it is then fit for uſe.

TO MAKE FINE GIN BITTERS.

Steep for ten days, in thirteen gallons of fine ſpirits, one to five under proof, half an ounce of coriander ſeeds, half an ounce of almond cake, two ounces of virgin ſnake root; then after the above is ſteeped and taken out, take and pound it in a mortar, adding to it a quarter of an ounce of the oil of orange, a quarter of an ounce of the oil of carraway, a quarter of an ounce of the oil of wormwood, with a ſmall quantity of ſpirits, until it becomes an oil; put to the above three gallons of ſpirits, with thirteen quarts of water that has boiled, and it will produce fourteen gallons and two quarts, ſuperior in quality to any generally ſold.

Another Receipt for making Wine, Brandy, and Gin Bitters.

Take four ounces of the eſſence of gintain, and one ounce of the eſſence of wormwood; mix them together, and put them in three gallons of ſpirits, in a ſix gallon caſk; add to it two gallons of liquor in which

ſugar has been diſſolved; ſtir it about, and fine it down with half a tea-ſpoonful of pounded allum, and two tea-ſpoonfuls of cream of tartar diluted in water. In ſeven days it will be fit for uſe. Colour it as uſual. N. B. The above eſſences will incorporate either in ſpirits or water.

Common beer bitters are made by half beer and half water; but the common extracts of gintain and wormwood are uſed inſtead of the eſſence. Diſſolve three ounces of each in a quart of boiling water before you uſe them. Fine it down with allum and beer finings.

FOR TWENTY GALLONS OF PEPPERMINT.

Put fifteen penny weights of the oil of peppermint, and a quarter of a pound of lump ſugar into a mortar: rub the ſame well, but ſo as not to be paſty; then add a little ſpirits of wine, by degrees, until you put to the ſame about one pint, ſo as the ſugar, wine, and oil are ſo well mixed, that there is no appearance of oil left. Take fourteen pounds and a half of lump ſugar, diſſolved in about two gallons of pure rain or ſoft water, or water that has boiled, which water I would always recommend in every ſtage, as there is but little ſediment ever left in your goods.

Then take your oil, wine, and ſugar, ſo beaten, as before-mentioned, well mix them in fourteen gallons and a half of ſpirits, one in five under proof, and add to the ſame two gallons of water, which will nearly fill up your caſk, always leaving room for the ſpirit to work itſelf. In uſing the water to the ſugar, take care it is only milk warm, as in that heat it will diſſolve beſt, and will not damage either the oil or ſugar.

FOR TWO GALLONS OF PEPPERMINT.

Two penny weights of the oil of peppermint, one ounce of ſugar, one half gill of ſpirits of wine, uſed as above, with a pound and a half of ſugar, and two quarts and a pint of water. To one gallon, one quart of ſpirits as above, to fine down the ſame.

For twenty gallons, half an ounce of ſalt of tartar, in about a pint of water put in warm, and ſtirred round well.

FOR TWENTY GALLONS OF ANNISEED.

Take one ounce and a half of the oil of anniſeed, mixed with ſugar as before, in a mortar, until they are well incorporated; and ſix pounds of loaf ſugar, diſſolved in five gallons of water, mixed with thirteen gallons of ſpirits, one in five under proof. Fine down the ſame with two ounces of allum, boiled in about two quarts of water; always leave room in your caſk for your fining. I would recommend ſugar-candy diſſolved in water, to ſweeten, inſtead of ſugar, as its flavor is finer, and more oily.

FOR TWO GALLONS OF ANNISEED.

Take four penny weights of the oil of anniſeed, one pound of lump ſugar; uſe the oil and ſugar as above; take one gallon and a quart of ſpirits as before, put in your fining as before directed, and fill it up with water; ſtir the ſame well.

All your caſks uſed for preparing the ſundry goods ought to have a cork put into the bulge, or lower end, the ſame as a butt of beer, as it is not liable to be diſturbed by ſhaking the caſk; for if ever ſhook, it is apt not to fine itſelf again without hurting the goods.

To fine two gallons, take one penny weight of allum, and ſo on in proportion. Milk mixed in a little water will fine down peppermint, anniſeed, or gin; that is one quart to twenty gallons, and ſo in proportion pearl aſhes are alſo uſeful to make a good head.

FOR TWO GALLONS OF CARRAWAY.

Take two ounces of caſſia and two of carraway ſeeds, pound them well, and ſteep them for four or five days in a pint of proof ſpirits, then ſtrain the ſpirits

well off, and waſh the ſeeds with a little clean ſpirits; then take four penny weights of the oil of carraway, diſſolve in it a lump of white ſugar, as before directed; add your ſugar, oil, and ſteeped ſpirits to one gallon and one quart of ſpirits under proof, 1 in 5, nearly filled up with water that has boiled, fine it down with about half a tea ſpoonful of allum, put it in about one hour after it is prepared.

Take always great care in mixing your ſpirits, liquor and the ingredients, that you ſhake or ſtir them well together with a ſtick.

Liquor is a name uſed in all rectifying houſes for water whether boiled or not.

TO MAKE TWO GALLONS OF CITRON.

Take eight pounds of figs, ſteep them eight days in three quarts of ſpirits. When you are for making up the citron, take two penny weights of the oil of orange, and five penny weights of the eſſence of lemons, rub them in a mortar, the ſame as for peppermint, and then draw off the ſpirits from your figs; add two pounds of loaf ſugar diſſolved in one quart of water, to one gallon one quart of ſpirits, fill up your caſk nearly with water, fine it down with allum as before directed.

If you think proper to colour the ſame, take ſome boiled ſpinage, put this in a clean linen cloth, and preſs out the juice with your hand, until you make the ſpirits of a pale green. If the retailer thinks proper to make more than the before-mentioned number of gallons, he muſt add in proportion his ingredients to the number of gallons he intends to make.

FOR TWO GALLONS OF LOVEAGE.

Take two pounds of lump ſugar diſſolved in a quart of water; take one pound of celery cut ſmall ſteeped in a pint of ſpirits of wine as before-directed; about ſix drops of the oil of carraway, done up in your mortar,

mortar, mix it as before, and nearly fill your caſk with water.

You muſt fine down your loveage with allum only, as is directed in receipt of peppermint.

To colour your loveage to a pale brown. This is done by mixing a little brown ſugar burned with a little of the ſpirit, and put it in with the finings, and you may, by ſo doing, bring it to what colour you pleaſe. Your water muſt be boiled.

TO MAKE USQUEBAUGH,
Or, IRISH AQUA VITÆ.

Sold there at 18*s. per quart.*

Take two gallons of ſtrong ſpirits, clear rectified, put them into an earthen veſſel, put thereto a quart of canary ſack, two pounds of raiſins well ſtoned, but not waſhed; two ounces of dates well ſtoned, and the white ſkins thereof pulled out; two ounces of cinnamon groſſly bruiſed; four good nutmegs bruiſed; an ounce of the beſt Engliſh liquorice ſliced and bruised; ſix penny-weights of mace, thirteen penny-weights of the kernels of apricots, ſix penny-weights of cloves, twelve penny-weights of coriander-ſeeds, ten penny-weights of ginger, one pound of raiſins, and one pound of dates.

Bruiſe the mace, cloves, kernels, cinnamon, and coriander in your mortar; ſteep them ſixteen days in one quart of ſtrong ſpirits; then ſtew your raiſins, and take your liquorice ſtewed, and boil the raiſins and liquorice in three quarts of water, until it is reduced to a quart; then draw off your water through a cloth: draw off your ſpirits, clean ſqueezed, and put one quart more of water, in which you have diſſolved three pounds of fine lump ſugar; mix them well, and add them to the ſpirits, as above; you muſt not fine them down; but to make it yellow you will take ſaffron in a ſmall cloth ſteeped in ſpirits, and ſqueeze it in, to

what

what height of colour you pleaſe. If it is to be green you muſt boil ſome tanſey or ſpinage, and preſs the juice into the ſpirits as before.

This liquor is commonly uſed in ſurfeits, being a good ſtomach cordial, and is the greateſt ſecret in the trade in Ireland; and I only laſt December received it from medical officers there.

TO MAKE QUEEN'S CORDIAL.

One gallon of peppermint and half a gallon of carraway, with a little coriander ſeed ſteeped in the above for twelve days.

FOR TWO GALLONS OF RATAFIA.—

Take one ounce and a half of peach and apricot kernels, five ounces of bitter almonds, add four grains of ambergris, rub them with about two ounces of lump ſugar in a mortar, add about half a pint of ſpirits of wine, and one gallon of ſpirits, one in five under proof, and, when diſſolved, two pounds of good Liſbon ſugar, and fill up your caſk with water.

†‡† Some diſtillers uſe for their kernels, as a ſubſtitute, about two handfuls of the ſprigs or tops of blackthorn ſins, cut and ſteeped in the ſpirits, for two or three weeks; they muſt be cut as the leaf buds, which is in the months of March, April, and May. This the quantity for two gallons.

FOR TWO GALLONS OF CORIANDER.

One gallon and one pint of ſpirits, two pound and a half of coriander ſeed, 10 drops of the oil of carraway, 2 lbs. of brown ſugar; fine it down the ſame way as carraway water and citron; bruiſe them in a mortar, ſteep them in ſpirits, one in five, for ſixteen days, and ſtir it three times a day; uſe all brown ſugar; kill your oil as you would in geneva.

AN APPROVED METHOD OF MAKING MILK PUNCH.

For Five Gallons.

Two gallons of ſpirits, otherwiſe brandy or rum, one in five under proof, two gallons of water, one pint of orange juice, one quart of lemon ditto, three pounds and a half of loaf ſugar; fill it up with ſkimmed milk, and when fine bottle it off, putting a piece of ſugar-candy in each bottle.

RUE BRANDY.

To every nine gallons of brandy, one in five under-proof, put one pound of rue, two pounds of ſugar, one quarter of an ounce of the oil of vitriol, and nearly fill it up with water, and the ſame for every greater or leſſer proportion.

RUE GIN.

Is the ſame as brandy, only uſe gin at one in five inſtead of brandy.

SPIRITS OF RUE.

Is the ſame, except uſing ſpirits at one to five, inſtead of one in five, either to make brandy or gin.

CHERRY BRANDY, EITHER BRITISH OR FOREIGN.

Is made by picking the ſmall black cherries clean from the ſtalk, putting them in a caſk, and adding as much ſpirits, one in five, as will cover them. In ſix weeks you may begin to draw off, or to bottle it, as you want the goods, and if you find the colour too high, add ſome more ſpirits; and be careful to every twenty gallons

gallons you draw off, to put three gallons of water, and one pound of Liſbon ſugar.

TO MAKE FOREIGN OR BRITISH CHERRY BRANDY TO BE OF A FINE FLAVOUR.

Bruiſe eight pounds of cherries in a mortar, put them and one gallon of the beſt brandy in a ſtone bottle, well ſtopped for ten weeks, ſtrain off your brandy well, and ſweeten with ſugar. All brandies, in order that they ſhould taſte of the kernels, ſhould have ſome part of the cherries bruiſed in a mortar.

Morel cherries, managed in this manner with foreign, make a fine rich cordial.

TANSEY BRANDY.

To every ſix gallons of common brandy, one in five, you muſt preſs one pound of tanſey, which has boiling water poured upon it; to make it yield its colour and flavour, add two pounds of ſugar to every ten gallons of goods.

Tanſey gin is the ſame, but Britiſh ſpirits is uſed inſtead of brandy.

TO MAKE RATAFIA BRANDY.

To every gallon of brandy put a quart and a pint of the beſt orange flower water, and a quart of good French white wine; you muſt alſo take care your brandy is fine and good. If to make foreign, to make ten gallons of brandy, you muſt likewiſe put an hundred apricot ſtones, and a pound and a half of white ſugar-candy; juſt crack the ſtones and put them in, ſhells and all, into a large ſtone bottle, cloſe ſtopt and ſealed down; let it ſtand in the ſun for ſix weeks; take it in every night, in the wet weather, and ſhake it when you take

take it in, or ſet it out; after this is done, you muſt let it ſtand to ſettle, and rack it off when fine.

ORANGE BRANDY.

Two Gallons and One Quart.

Put into a caſk three quarts of brandy, or if it be Britiſh brandy, it muſt be under proof ſpirits, with the rind of fourteen Seville oranges, ſteep them for fourteen days in a ſtone bottle or caſk cloſe ſtopt, then boil three quarts of ſpring water with two pounds of lump ſugar, for near one hour, upon a ſlow fire, fine down your ſugar and water with the white of two eggs; ſtrain the water into a clean pot and boil it near half an hour. When the ſugar and water is cold, ſtrain your brandy into the ſyrup, and in five or ſix days it is fit for uſe.

ANOTHER FOR LEMON BRANDY.

Mix three quarts of water with one gallon of brandy or ſpirits, as before. If to make Britiſh, take thirty lemons, three pounds and a half of lump ſugar, and two pints of milk: pare the rind off the lemons very thin, ſteep them in your brandy or ſpirits three days, ſqueeze the lemons upon the ſugar, then add your water to it: mix all your ſugar, water, milk, and lemon-juice with your brandy, let it again ſtand three days, and then ſtrain it off for uſe.

TO MAKE SIX GALLONS OF RASPBERRY BRANDY.

Diſſolve in three quarts of water that has boiled, four pounds of lump ſugar, add the ſame to four gallons of brandy, or ſpirits under proof, as before deſcribed, and five gallons of raſpberries; infuſe them for eleven days, cloſe bunged down, ſtrain them off the liquor, and in about

about ten days it is fit for uſe, as it fines itſelf. Add a little cherry brandy, if it wants more colour, and ſome currant wine, mixed in equal quantities.

TO MAKE TWENTY GALLONS OF SHRUB.

Take fourteen gallons of rum, ſix quarts of lemon-juice, ſix quarts of Seville orange-juice, one gallon of orange-wine, fifteen pounds of loaf ſugar, diſſolved in four gallons and a half of water, with half an ounce of the eſſence of lemon, add all together in your caſk, and let it ſtand till fine.

FOR TWO GALLONS AND A HALF OF RUM SHRUB.

One gallon two quarts of rum, one quart of lemon-juice, one pint of Seville orange-juice, one pint of orange wine, and two pounds of ſugar: uſe as above, and fill up with water.

TO MAKE CAPILLAIRE.

Take fourteen pounds of lump ſugar, three pounds of Liſbon coarſe ſugar, and ſix eggs, well beat up; put theſe into three gallons of water to diſſolve; boil the ſame, and ſkim it four or five times; add one pint of orange flower water, ſtrain it through a bag, and bottle it; put about two penny-weights of the eſſence of lemon to three gallons, which will flavour punch, &c.

FOR TWO GALLONS OF NECTAR.

Take three ounces of kernels of apricots, in one pint of full proof ſpirits, two pounds of Liſbon ſugar, one gallon of ſpirits, one in five, and three glaſſes of roſe-water; nearly fill it up with water, and let it ſtand to fine: colour a fine brown with burnt ſugar.

FOR

FOR TWO GALLONS AND A HALF OF NASSAU BRANDY.

Take two gallons of Britiſh brandy, one in five, one pound and a half of Liſbon ſugar, ſix ounces and a half of prunes, four ounces of cellery, three ounces of kernels, two ounces of orange peel, a tea-ſpoonful of eſſence of lemon, two glaſſes of roſe-water, and fill up your two gallon and a half caſk with water.

TO MAKE A CORDIAL ORANGE WATER.

Take three quarts of good ſpirits, and the rinds of a dozen and a half of oranges, pare them very thin, that none of the white go in, let them ſteep in the brandy ſix days and nights cloſe ſtopped; then take five pints of fair water, and a pound and a half of double refined ſugar; boil this ſyrup half an hour, and ſkim it as it riſes; after which ſtrain it through a jelly bag, and let it ſtand till cold: then mix it with ſpirits, which muſt be firſt poured from the peels and ſettled, and keep it for uſe. *This you may do with lemons, which is a pleaſanter cordial.*

TO IMPROVE ONE HOGSHEAD OF CYDER AND MAKE IT PERFECTLY FINE, IF TROUBLED OR BAD.

When it is firſt laid in, put into a hogſhead (if it wants a colour) ſix ounces of brimſtone in the ſtone, to colour it; put a gallon of good French brandy highly tinctured with cochineal; beat one pound of allum, and three pounds of ſugar-candy fine, and put it in; then ſtop it up ſix months; when it is fine, bottle it. This great ſecret is ſucceſsfully practiced by the Herefordſhire artiſt.

FOR TWO GALLONS OF CLOVE WATER.

Clove water muſt be coloured with archill, put in a bag, and preſſed between your hands in the ſpirits till it is of a deep red, and it muſt fine itſelf. To make white clove water, leave out the elder juice and archill, and fine it down as peppermint, a quarter of a pound of clove pepper, one pint of elder juice, one pound of loaf ſugar, five quarts of ſpirits, one penny-weight five grains of oil of cloves, water a ſufficient quantity. Uſe your ingredients in the mortar, as before directed.

TO IMPROVE THE FLAVOUR OF WINE BRANDY.

A quarter of an ounce of Engliſh ſaffron, and half an ounce of mace, ſteeped in a pint of brandy for ten days, ſhaking it once or twice a day; then ſtrain it through a linen cloth, and add one ounce of terra japonica finely powdered, and three ounces of ſpirits of nitre dulcis: put it to ten gallons of brandy, adding to the ſame ten pounds of prunes bruiſed.

WINE BITTERS.

One gallon of spirits, twenty dried orange peels, one ounce of carraway, two ounces of gentian root, and three drachms of virginia snake root. Infuse the above ten days, and colour high with burnt sugar.

FOR MAKING ALL KINDS OF BRITISH WINES.

A strict and attentive management in the making of these articles is the grand means by which they are to be brought to a proper state of perfection; and without which, labour, expence, and dispute, will be the final and disagreeable consequences. To prevent the last, and promote the first, let a due observance be paid to

the following general rule: do not let such wines as require to be made with boiling water stand too long after drawn before you get them cold, and be careful to put in your balm in due time, otherwise it will fret after being put in the cask, and cannot be brought to that state of fineness it ought to be, neither must you let it work too long in the butt, as it will be apt to take off the sweetness and flavour of the fruit or flowers from which it is made; let your vessels be thoroughly clean and dry, and before you put in the wine, give them a rince with a little brandy; when you find the wine has done fomenting, bung it up close, and after being properly settled it will draw to your wishes.

In all the following receipts you may use one pint of clear spirits to every gallon.

FOR RAISIN WINE.

Put two hundred weight of raisins, with all their stalks, into a large hogshead, and fill it up with water; let them steep a fortnight, stirring them every day; then pour off the liquor and press the raisins: put both liquors together in a nice clean vessel that will just hold it, for remember it must be quite full; let it stand till it is done hissing or making the least noise; stop it close, and let it stand six months, then peg, and if you find it quite clear, rack it off into another vessel, stop it again close, and let it stand three months longer; then bottle it, and when wanted for use, rack it off into a decanter.

TO MAKE CURRANT WINE.

Gather your fruit on a fine dry day, and when they are quite ripe, strip them from the stalks, put them into a large pan, and bruise them with a wooden pestle, let them lay twenty-four hours to foment; then run the liquor through a hair sieve. but not let your hands touch it. To every gallon of liquor, put two pounds and a half

of white sugar, stir it well together, and put it into your vessel. To every six gallons put in a quart of brandy, and let it stand six weeks, if it is then fine, bottle it: but if not, draw it off as clear as you can into another vessel, or large stone bottles, and in a fortnight put it into smaller bottles, cork them close, and set it by for use.

TO MAKE MULBERRY WINE.

Gather your mulberries when they are in the state of changing from red to black, and at that time of the day when they are dry from dew having been taken off by the heat of the sun, spread them loose on a cloth, or a clean floor, and let them lay twenty-four hours; then put them into a convenient vessel for the purpose, squeeze out all the juice, and drain it from the seeds, boil up a gallon of water to each gallon of juice you get out of them: then skim the water well, and add a little cinnamon slightly bruised; put to each gallon six ounces of white sugar-candy finely beaten, skim and strain the water when it has been taken off and is settled, and put to it some more juice of the mulberries. To every gallon of the liquor add a pint of white or rhenish wine, let it stand in a cask to purge or settle, for five or six days; then draw off the wine, and keep it in a cool place for three months, before you want it.

TO MAKE LEMON WINE.

Pare off the rinds of six large lemons, cut them and squeeze out the juice, steep the rinds in the juice, and put to it a quart of brandy, let it stand three days in an earthen pot close stopped; then squeeze six more, and mix it with two quarts of spring water, and as much sugar as will sweeten the whole; boil the water, lemons, and sugar together, and let it stand till it is cool; then add a quart of white wine, mix them together, and run

it

it through a flannel bag into some vessel where your brandy is: let it stand three months, and then bottle it off, cork your bottles well, keep it cool, and it will be fit to drink in a month or six weeks.

Lemon wine may be made to drink like citron water, the method of which is as follows: pare fine a dozen of lemons very thin, put the peels into five quarts of French brandy, and let them stand fourteen days; then make the juice into a syrup, with three pounds of single refined sugar, and when the peels are ready, boil fifteen gallons of water, with forty pounds of single refined sugar for half an hour; then put it into a tub, and when cool, add to it one spoonful of balm, and let it work two days; then turn it, and put it in the brandy, peels, and syrup, stir them all together, and close up your cask, let it stand three months, then bottle it, and it will be as pale and fine as any citron water.

TO MAKE GRAPE WINE.

Put a gallon of water to a gallon of grapes, bruise the grapes well, let them stand a week without stirring, and then draw off the liquor; put to a gallon of the wine three pounds of sugar, and then put it into a vessel; but do not fasten it up with your bung till it has done hissing; let it stand two months, and it will draw clear and fine; if you think proper, you may then bottle it, but remember your cork is quite close, and keep it in a good dry cellar.

TO MAKE APRICOT WINE.

Put three pounds of sugar into three quarts of water, let them boil together, and skim it well; then put in six pounds of apricots pared and stoned, and let them boil till they are tender; take out the apricots, and when the liquor is cold, bottle it up for present use. The apricots will make good marmalade.

TO MAKE CLARY WINE.

Pick twenty-four pounds of malaga raisins, and chop them very small; then put them into a tub, and to each pound put a quart of water; let them steep ten or eleven days, stirring it twice every day, and be careful to keep it covered; then strain it off and put it into a vessel, with about half a peck of the tops of clary when it is in blossom; stop it close for six weeks, and then bottle it off; in two or three months it will be fit for drinking.

TO MAKE QUINCE WINE.

Gather twenty large quinces when they are dry and full ripe; wipe them clean with a coarse cloth, and grate them with a large grater or rasp, as near the cores as you can, but do not touch the cores; boil a gallon of spring water, throw in your quinces and let them boil softly about a quarter of an hour; then strain them well into an earthen pan, on two pounds of double refined sugar, pare the peel off two large lemons, throw them in, and squeeze the juice through a sieve, stir it about till it is very cool, and then toast a thin slice of bread very brown, rub a little yeast on it, and let the whole stand close covered twenty-four hours; then take out the toast and lemon, put the wine in a cask, keep it three months, and then bottle it. If you make a twenty gallon cask, let it stand six months before you bottle it, and remember when you strain your quinces to wring them hard in a coarse cloth.

TO MAKE BLACKBERRY WINE.

Let your berries be full ripe when you gather them, put them into a large vessel, either of wood or stone, with a cock in it, and pour upon them as much boiling water as will cover them; as soon as the heat will permit

you

you to put your hand into the vessel bruise them well till all the berries are broken, then let them stand covered till the berries begin to rise towards the top, which they will do in three or four days; draw off the clear liquor into another vessel, and add to every ten quarts of this liquor one pound of sugar, stir it well in it, and let it stand to work a week or ten days in another vessel like the first: then draw it off at the cock, through a jelly bag, into a large vessel, take four ounces of isinglass, and lay it to steep twelve hours in a pint of white wine, the next morning boil it upon a slow fire till it it is all dissolved; then take a gallon of your blackberry juice, put in the dissolved isinglass, give them a boil together, and pour all into the vessel, let it stand a few days to purge and settle; then draw it off and keep in a cool place.

TO MAKE TURNIP WINE.

Take what quantity of turnips you think proper, pare and slice them, put them into a cyder press, and squeeze out all the juice. To every gallon of juice put three pounds of lump sugar, put both into a vessel just large enough to hold them, and add to every gallon of juice half a pint of brandy, lay something over the bung for a week, and when you are sure it is done working, bung it down close; let it stand three months, then draw it off into another vessel, and when it is fine put it in bottles.

TO MAKE ELDER FLOWER WINE.

To twelve gallons of water, put thirty pounds of loaf sugar, boil it to ten, skimming it well; let it stand till it be cold, then put two or three spoonfuls of yeast; when it works, put in two quarts of blossoms picked from the stalks, stirring it every day till it has done working, which will not be under five or six days: then strain it and put it into the vessel, with one gallon of clear

clear ſpirits, or one gallon of brandy; after it is ſtopped down, let it ſtand two months, and then, if fine, bottle it.

TO MAKE RAISIN ELDER WINE.

Take ſix gallons of water and boil it half an hour, and when it has boiled, add to every gallon of water five pounds of Malaga raiſins ſhred ſmall: pour the water boiling hot upon them, and let it ſtand nine days, ſtirring it twice a day; boil your elder berries as you do currants for jelly, and ſtrain it all fine: then add to every gallon of liquor a pint of elder berry juice. When you have ſtirred all well together, ſpread on a round of bread half an inch thick of a quartern loaf, toaſted on both ſides, with yeaſt, let it work a day and a night, then put in a veſſel, which be ſure to fill as it works over: ſtop it cloſe when it has done working; ſtop it up five or ſix months, and then it will be fine and fit to bottle.

ANOTHER FOR ELDERBERRY WINE.

To every gallon of picked elderberries, put a full gallon of water, boil them together till the berries are tender, then ſtrain it off through a fine ſieve: let what will run through, but do not preſs the berries; to every gallon of the liquor put full two pounds of good Liſbon ſugar: (this ſort for preſent drinking) what you deſign to keep ſome years muſt have two pounds and a half of ſugar: boil the liquor and ſugar together, and ſkim it clean in the boiling, as long as they will riſe; when cool, work it with yeaſt for a night and a day, put it into a veſſel, and when it has done working, ſtop it cloſe for five or ſix months; it then, if fine, ought to be bottled.

ORANGE WINE.

To ſix gallons of ſpring water put twelve pounds of ſingle-refined ſugar, the whites of four eggs well beaten, put theſe to the water cold; then let it boil three-quarters of an hour, taking off the ſcum as faſt as it riſes. When it is cold put in ſix ſpoonfuls of yeaſt, and ſix ounces of ſyrup of lemon beaten together; put in alſo the juice and rind of twenty large oranges, thin pared and ſtrained through a cloth, that no white part, nor any of the ſeeds go in with the juice: let all this ſtand two nights and two days, in an open veſſel or large pan; then put it into your cloſe veſſel, and in three or four days ſtop it down. When it has ſtood three weeks thus, draw off into another veſſel, and add to it two quarts of rheniſh or white wine; then ſtop it cloſe again, and in a month or ſix weeks it will be fine enough to bottle, and to drink in a month after.

BLACK CHERRY WINE, AS IN KENT, WHICH RESEMBLES RED PORT.

Boil ſix gallons of ſpring water one hour, then bruiſe twenty-four pounds of black cherries, but don't break the ſtones, pour the water boiling hot on the cherries, ſtir the cherries well in the water, and let it ſtand twenty-four hours; then ſtrain it off, and to every gallon put near two pounds of good ſugar; mix it well with the liquor, and let it ſtand one day longer, then pour it off clear into the veſſel, and ſtop it cloſe; let it be very fine before you draw it off into bottles.

ANOTHER WAY TO MAKE CHERRY WINE TO TASTE OF THE KERNEL.

When your red cherries are full ripe, ſtrip them from the ſprigs, and ſtamp them, as apples, till the

ſtones

ſtones are broke, put it into a tub, and cover it cloſe for three days and nights; preſs them in a cyder-preſs, and put your liquor again into a tub, and let it ſtand cloſe covered two days more, then take the ſcum very carefully off, pour it off the lees into another tub, and be very careful not to ſhake the veſſel, and let it ſtand to clear two days more, then ſkim and pour it off as before; if your cherries were ripe and ſweet, put only a pound and a half of moiſt Liſbon ſugar to each gallon of liquor, ſtir it well together, and cover it cloſe next day, then pour it carefully off the lees as before; let it ſtand again and do the ſame next day into the veſſel you keep it in. You may repeat this oftener if you ſee the lees are groſs and like to make it fret; when it is ſettled ſtop it up for ſeven or eight months, then, if it is perfectly fine, bottle it; if not draw it off into another veſſel, and ſtop it up for three weeks longer. This wine keeps ſeven years, if bottled; it is not fit to drink until it has been ſix months in bottle.

Our Engliſh wines want only age to equal, if not exceed, all foreign liquor.

A RECEIPT FOR RASPBERRY WINE.

To every quart of fruit you muſt pour, boiling hot, a quart of water, cover it very cloſe, and let it ſtand twenty-four hours, then ſtrain it, and to three quarts of liquor, put two pounds of lump ſugar: ſtir it together and ſpread a toaſt of bread, the round of a loaf, with yeaſt, put it into it, which will ſet it working, and in twenty-four hours pour it off the lees. When it has quite done working, ſtop it up; let it ſtand for ſix or ſeven months, you may bottle it, and keep it a year in bottles.

†+† You muſt at firſt watch all wines, and if you find them fret, continue to fine them off the lees every day for ſome time, as faſt as any ſettles.

FOR

FOR A BIRCH WINE, AS MADE IN SUSSEX.

Take the ſap branches or the top of birch freſh cut, boil it as long as any ſcum ariſes; to every gallon of liquor put two pounds of good ſugar, boil it half an hour, and ſkim it very clean. When it is almoſt cold, ſet it with a little yeaſt ſpread on a toaſt, as directed in elder wine, let it ſtand five or ſix days in an open veſſel, ſtirring it often; then take ſuch a caſk as the liquor will be ſure to fill; fire three or four large matches dipped in brimſtone, and put it into an empty caſk, and ſtop the ſmoke till the match is extinguiſhed, always keeping it ſhook or turned round; take out the aſhes, and as quick as poſſible pour into it a pint of ſack or rheniſh, whichever taſte you like beſt, for the liquor retains it; rince the caſk well with this and pour it out: pour in your wine and ſtop it cloſe for ſix months, then if it is perfectly fine you may bottle it.

FOR SAGE WINE.

To twenty-eight pounds of Malaga raiſins picked and ſhred, add eight quarts of ſpring water well boiled, but let it be milk warm before you pour it on the raiſins; then put in half a buſhel of red ſage groſsly ſhred; ſtir all together, and let it ſtand ſix days, ſtirring it very well every day, and cover it as cloſe as you can; then ſtrain it off and pour it into your veſſel; it will ſoon be fine, but you may add two quarts of ſack or white wine to fine it. Raiſins of the ſun will do as well as Malaga, if Malaga cannot be had.

A RECEIPT FOR WHITE MEAD WINE.

To every gallon of waſh put a pint of honey, and one pound of loaf ſugar; ſtir it in the white of ſix eggs beat to a froth, and boil it as long as any ſcum ariſes.

ariſes. When it is cold, work it with yeaſt, and to every gallon put the peel of three large lemons thin ſliced, and alſo the juice ſtrained through a cloth. Stop it up when it has done working, and bottle it in ten days.

A RECEIPT FOR DAMASCENE WINE.

To every gallon of water put two pounds and a half of ſugar, which you muſt boil and ſkim three-quarters of an hour; and to every gallon put five pints of damaſcene, with the ſtones taken away; let them boil till it is of a fine colour, then ſtrain it through a fine ſieve. Work it in an open veſſel three or four days, then pour it off the lees, and let it work in that veſſel as long as it will. Stop it up for ſix or eight months; when, if fine, you may bottle it, and it will keep a year or two in bottles.

A RECEIPT FOR COWSLIP OR MARIGOLD WINE.

To every gallon of water take two pounds and a half of ſugar, boil this an hour, and ſkim it well, and pour it, boiling hot, upon the yellow tops of either ſorts of flowers. To every gallon of the liquor put half a peck of flowers nicely cut; let this ſteep all night, and to each gallon ſqueeze in two or three lemons with a piece of peel cut thin. When theſe have ſteeped a night and a day, work it with toaſted bread and yeaſt, as directed in elder wine. When you put it in your veſſel pour it from the ſettlement; and when it has worked as long as it will, pour into every gallon one pint of rheniſh or white wine; if it is fine in ſix months you may bottle it: this will drink at three or four years old. Either ſort is a cordial wholeſome and pleaſant.

TO

TO MAKE GOOSEBERRY WINE.

Put four pounds of gooſeberries full ripe to every quart of hot water, and to every gallon of water put four pounds of ſugar, bruiſe the gooſeberries well, and let them ſtand in the water two days, ſtirring it twice or thrice a day, and then ſtrain it through a fine hair bag, and put in the ſugar and ſtir it well till it is melted; when it is well mixed, cover it and let it ſtand two days; then ſtrain it through a flannel bag into the veſſel; when it has done working ſtop it cloſe, and let it ſtand ſix weeks or two months, and, if fine, bottle it.---Nothing of braſs muſt be uſed about any wine.

TO MAKE GINGER WINE.

Put ſeven pounds of Liſbon ſugar into four gallons of ſpring water, boil them a quarter of an hour, and keep ſkimming it all the time; when the liquor is cold ſqueeze in the juice of two lemons, and then boil the peels, with two ounces of ginger in three pints of water for an hour. When it is cold put it all together into a barrel, with two ſpoonfuls of yeaſt, a quarter of an ounce of iſinglaſs, beat very thin, and two pound of jar raiſins; then cloſe it up, let it ſtand ſeven weeks, and then bottle it off.

TO MAKE BALM WINE.

Boil forty pounds of ſugar in nine gallons of water, for two hours, ſkim it well, and put it into a tub to cool; take two pounds and a half of the tops of balm, bruiſe them and put them into a barrel, with a little new yeaſt, and when the liquor is cold, pour it on the balm, mix it well together, and let it ſtand four hours, ſtirring it frequently during that time; then cloſe it up, and let it ſtand ſix weeks, at the expiration of which

rack it off, and put a lump of ſugar in every bottle; cork it well, and it will be better the ſecond year than the firſt.

TO MAKE ROSE WINE.

Put into a well-glazed earthen veſſel three quarts of roſe-water, drawn with a cold ſtill, put into it a ſufficient quantity of roſe leaves, cover it cloſe, and ſet it for an hour in a kettle, or copper of hot water, to take out the whole ſtrength and flavour of the roſes. When it is cold preſs roſe leaves hard into the liquor, and ſteep freſh ones in it, repeating it till the liquor has got the full ſtrength of the roſes; to every gallon of liquor put three pounds of loaf-ſugar, and ſtir it well, that it may melt and diſperſe in every part; then put it into a caſk or other convenient veſſel to ferment, and throw into it a piece of bread toaſted hard and covered with yeaſt; let it ſtand a month, when it will be ripe and have all the fine flavour and ſcent of roſes: if you add ſome wine and ſpices it will be a conſiderable improvement. By the ſame mode of infuſion wine may be made from any other flowers, that have an odoriferous ſcent and grateful flavour. In all made wines, brandy will be found more uſeful than rheniſh wine, as the latter is apt to turn it ſour. A brandy caſk is alſo uſeful.

FOR A CORDIAL OF BLACK CHERRY, FINE FOR THE STOMACH.

Take two quarts of ſtrong claret, and four pounds of black cherries full ripe, ſteep them and put them to the wine, with one handful of angelica, one handful of balm, and as much cardius, half as much mint, and as many roſemary flowers as you can hold in both your hands, three handfuls of clove flowers, two ounces of cinnamon cut ſmall, one ounce of nutmegs; put all theſe

theſe into a deep pot, let them be well ſtirred together, then cover it ſo cloſe that no air can get in, let it ſtand ſeven days, then paſte it cloſe: draw off as much as will ſweeten it with ſugar-candy to your taſte. It is good in any melancholy, or for the vapours.

GENERAL OBSERVATIONS NECESSARY FOR EVERY PUBLICAN.

Never bung down your ſpirits till they are clear; and if not bright and fine, which may be owing to that part of the ſpirits around the cock, draw a quart or two from your cock, till you ſee it comes fine from thence; and when you have drawn off the quantity you are in immediate want of, then gently return what you have drawn into your caſk again. A glaſs is better to ſhew the ſtrength of the bead or head than a phial, and in drawing it, keep the glaſs at a diſtance from the cock, letting it run ſlow, and it will carry the better head.

†+† All your liquor cocks ought to be boiled in ſheeps ſuet twice a year, which will prevent them from fouling your ſpirits.

Peppermint, anniſeed, uſquebaugh, &c. muſt be kept always in their reſpective caſks, otherwiſe they will ſpoil the flavour of any other ſpirits which might, from miſtake, be put in a wrong caſk. When your foreign brandies are ſo high in price as to afford little or no profit, which is now the caſe, you may lower them by clean proof ſpirits, adding a little oil of vitriol to bring them to the ſtrength of one in ſeven, and ſweeten with loaf ſugar; you will always find burnt ſugar the beſt to colour, and be ſure, in lowering your foreign or Britiſh brandy and rum, that you ſweeten the water, and colour it to its proper colour before you uſe it with brandies, &c. but you ſhould never adulterate a large

quantity of goods at a time, as they do not keep their flavour near ſo long when adulterated.

Rums are likewiſe lowered in ſmall parcels by molaſſes, ſpirits of vitriol, and ſugar, and Hollands by molaſſes ſpirits only; you will always find prunes very much improve the flavour of brandies, whether Britiſh or foreign, and ſtale porter grounds, or waſte tea leaves, alſo improve rum; and a ſmall quantity of elder flowers and roſe-water, in like manner improve Hollands.

If you want to raiſe the ſtrength of any goods which are made up too low, nothing is better than clean taſteleſs ſpirits of wine. Should your rums at any time get diſcoloured, a ſmall quantity of ſkimmed milk put to them, and well ſhaked up together, letting them ſtand for a day or two, will bring them quite fine, and if any colouring is wanting, you muſt put ſome burnt ſugar, and fine them as you do when they are newly diſtilled. Salt of tartar is excellent to put into Britiſh goods, which in twenty-four hours will bring them down. Or if you can't ſtay this ſettling, then caſt about half a pound of alabaſter powder into your mixed hogſhead of goods to ſtop up the porous parts of the flannel ſieve, which fines them immediately. If by chance or accident any goods happen to be ſpoiled in their complexion, ſo as to become not ſaleable, as ſometimes, eſpecially in genevas, comes to paſs, or where they by ſome ingredients will turn them as black as ink, they muſt then be ſent back to be diſtilled again, only putting half the quantity of ingredients, as uſual, and they will become as fine as rock water from the ſtill, and muſt be dulcified according to their quantity, juſt as they were at their firſt being made, but the goods, notwithſtanding the misfortune they met with, will be much better than they were at their firſt being made.

For your brandies, ſkim milk and treacle, and iſinglaſs, well beat on an iron plate, then ſhred fine and boiled

boiled in water till diſſolved; add a little of the brandy, ſtir it well, and ſhake the whole up together.

The beſt for Hollands is a little alum in powder, and well ſhaked up with the goods; ſometimes it is the caſe that your goods having been diſturbed while fining, or through the weather or the naturally glutinous quality of the different ingredients, when mixed they will be very hard to get down, you muſt then be provided with a flannel bag made to a point at one end, and the other end ſewed round a hoop; when this is hung up, you put your goods by degrees into the flannel bag, and it will drop gently into a can if placed at the bottom, but if not then fine, run it through a ſecond time, adding ſome powdered alabaſter, which will cloſe the pores of the bag, and be ſure to bring your goods quite fine and clear.

When you have made up your compounds to the quantity and quality you intend that they may become fine and clear, all your goods which are made proof, will, without any art or compoſition, ſettle and become fine and clear within one or two days at moſt; but compounds that are made below proof, the weaker they are made in ſtrength the longer they are becoming fine and ſaleable. To every hogſhead of geneva or other goods, put five or ſix ounces of alum, powdered ſo as to go through a coarſe hair ſieve, and mixed in three or four gallons of the compounds for the above, and your geneva will be clear in one or two days. You may make any goods of a deeper colour by burned ſugar.

As I have finiſhed every direction which came within my knowledge, to inſtruct the publican in the management of his cellar, ſpirits, wine, &c. I now think it my duty to give ſome inſtruction to the publican in the country, as well to a private family, how to brew their own beer, ale, cyder, and amber, whereas the moſt of them are unacquainted with the art.

To remedy this defect a few inſtructions, but quite

ſufficient, ſhall here have a place, and if they are followed regularly every perſon will, by a ſingle trial, be convinced of the poſſibility and propriety of brewing, if a private family in town, or a publican in the country in future, by a cheaper and more pleaſing method than recurring to the brewhouſe for every quantity of beer they want.

GENERAL INSTRUCTIONS BEFORE BREWING.

The tubs and veſſels intended for uſe, muſt be free from dirt or taint, as the leaſt defects of that nature may diſtaſte a whole brewing.

The maſh tub ſhould be particularly attended to, and a wiſp of hay or ſtraw put over the end of the veſſel in the inſide to prevent the malt running off with the liquor; the malt being emptied into the maſh tub, and the water brought to boil, daſh the boiling water into the copper, with cold water ſufficient to ſtop the boiling, and leave it juſt hot enough to bite ſmartly upon your finger; a few trials will enable any perſon to be exact upon this head, always remembering to draw off your ſecond maſh ſomewhat hotter than the firſt. The water thus being properly brought to a temper, by the addition of cold water, ladle it out of your copper over the malt, till it becomes thoroughly wet, ſtirring it well round with a ſtick, to prevent your malt clotting. When the water goes on too hot, it ſets the malt and cloſes the pores of the body of it: and when that happens, it is difficult to recover it, which can only be done by adding cold water. Cover up your maſh tub cloſe, to compreſs the ſteam, and prevent the heat from evaporating in ſmall quantities: this ſhould careſully be regarded, in larger ones it does not ſignify ſo much. Let your worts ſtand after maſhing

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an hour and a half or two hours, then let the liquor run off into a veſſel prepared to receive it. If at firſt it runs thick and diſcoloured, draw off one or two pails full, and pour it back again into the maſh tub, to refine again till it runs clear.

In ſummer it will be neceſſary to put a few hops into the veſſel which receives the liquor out of the maſh tub, to prevent its turning ſour, which the heat of the weather will ſometimes endanger. Let your ſecond maſh run as before, and let the liquor ſtand an hour and a half, then run it off, but never let your maſh ſtand dry; keep ladling freſh liquor over it, till the quantity of wort you wiſh to get is extracted, always allowing for water in the boiling.

The next conſideration is boiling the wort; the firſt copper full muſt be boiled an hour, and while boiling, add the ingredients, except ginger and coculus berries, mentioned in the receipt; the hops are now to be boiled in the wort, but to be carefully ſtrained from the firſt wort, in order to be boiled again in the ſecond. Eight pound is the common proportion to a quarter of malt, but in ſummer the weather being hotter, the quantity muſt be varied from eight pounds to twelve, according to the heat of the air. After the wort has boiled an hour, ladle it out of the copper and cool it, keeping it as thin as poſſible, which will cool it quicker. In ſummer it ſhould be quite cold before it is ſet to work; in winter it ſhould be kept till a ſmall degree of warmth is perceptible by the finger. When properly cooled, ſet it to work, add yeaſt in proportion to your wiſh, to bring it forward; if you want it to work quick, add from one gallon to two: but obſerve, porter ſhould be brought forward quicker than any other liquor except two-penny; let it work till it comes to a good deep head, then cleanſe it by adding the ginger. Your liquor is now fit for barrelling, which muſt be done carefully; fill your barrels full, and let the yeaſt work out, adding freſh liquor to fill them till they are

quite

quite full and done working; then bung your barrels, but keep a watchful eye upon them for ſome time, leſt the beer ſhould ſuddenly foment again and burſt them, which is no uncommon accident where due care is not taken; heat of ſummer or change of weather will occaſion the ſame misfortune if your barrels are not watched and eaſed when they require it, by drawing the peg. The only part which now remains to compleat your brewing, is fining your beer, to underſtand which it is neceſſary to remark, that porter is compoſed by Brewers of three different ſorts, of malt, pale brown, and amber. The reaſon of uſing theſe three ſorts, is to attain a peculiar flavour and colour; amber is the moſt wholeſome, and I would recommend to uſe nothing elſe, in conſequence of the ſubtleneſs of the eſſentia which keeps continually ſwimming in the beer; porter requires a conſiderable body of finings, but ſhould any perſon chuſe to brew without the uſe of ESSENTIA, that is, with amber, malt, and with colour only, their porter will refine of itſelf very ſoon; ſome however will perhaps follow the exact receipt, and therefore I mention that finings are compoſed of iſinglaſs, diſſolved in ſtale beer, till the whole comes to a thin gluey conſiſtence like ſize, and which muſt be uſed diſcretionally; one pint is the uſual proportion to a barrel, but ſometimes even three are found neceſſary; care muſt be taken that the ſtale beer in which the iſinglaſs is diſſolved be perfectly clear, and thoroughly ſtale. By attending to theſe directions, any perſon may brew as good, if not better porter than can be ſupplied from the brewers. The public opinion is, that porter requires to be brewed in large quantities, and to be long ſtored, but that is done to ſave fire and labour by a large Brewer: for I can ſafely ſay, that the porter is not ſo ſtrong or ſo good as has been with the great Brewers that brewed in ſmaller quantities; but give theſe rules a fair trial, and you will find experience the ſureſt of all guides.

The following receipts for brewing porter, ale, and amber, and their ſeparate expences added to each, and profit ariſing, will convince the moſt incredulous perſon, in my opinion, viz.

TO BREW SIX GALLONS OF PORTER.

	£.	s.	d.
One peck of malt	0	2	9
Quarter of a pound of liquorice root	0	0	2
Spaniſh liquorice	0	0	1½
Eſſentia	0	0	2
Treacle	0	0	3
Hops	0	0	4
Capſicum and ginger	0	0	4
Coals	0	0	6
	0	4	7½
If bought of the Publican at 5d. per pot, will coſt	0	10	0
If brewed at home will coſt	0	4	7½
For your trouble	0	5	4½

FOR ONE BARREL OF ALE.

	£.	s.	d.
Malt, two buſhel and a half	1	7	6
Hops, two pound and a half	0	4	2
Sugar juſt boiled up, three pounds	0	2	6
Capſicum 1d. coriander ſeed 1d.	0	0	2
Coculus indicus 1d. ſalt 1d.	0	0	2
	1	14	6

The ſmall beer, after your ale is brewed, is ſuppoſed an equivalent for coals and trouble.

A barrel of ale, containing 36 gallons, or 144 quarts at Eightpence per quart, which is the price bought at a public houſe	4	16	0
If a family brewed at home, it will coſt only	1	14	6
Therefore clear gain will be for your trouble	2	1	6

RECEIPT

RECEIPT FOR ONE BARREL OF TWOPENNY.

Malt, one buſhel and a half - - - - - -	0	17	6
Hops, one pound - - - - - - - - - -	0	1	8
Liquorice root, one pound a half - - - - -	0	1	6
Capſicum, quarter of an ounce - - - - -	0	0	1
Spaniſh liquorice, two ounces - - - - - -	0	0	3
Treacle, five pounds - - - - - - - - -	0	1	3
Coals - - - - - - - - - - - - - - -	0	1	0
	1	3	8
One barrel of twopenny, of 36 gallons, paid for at the public houſe, of 144 quarts, at 5d. each quart - - - - - - - - - - -	3	0	0
If the poor man brewed at his own home, in the barrel he ſaves - - - - - - - - -	1	16	9

Surely this is enough to pay for time and trouble, and particularly in London, where a woman might not be able to earn, in the ſame time, one penny: by following this plan, then, every woman will earn ſomething, for money ſaved is money gained.

This liquor will be drinkable in a week, and wholeſome. Remember to bruiſe the liquorice root. From this candid and open ſtatement of the articles uſed in porter, every perſon may adopt either by adding or diminiſhing, according to the quantity of ingredients you wiſh to brew, in proportion to your quantity of malt.

But ſome articles demand particular attention; firſt, the Eſſentia bina, which is compoſed of eight pounds of moiſt ſugar boiled in an iron veſſel, for no copper one could withſtand the heat ſufficiently, till it comes to thick ſyrupy conſiſtence, perfectly black, and extremely bitter.

‡§‡ When making the Eſſentia and colour, obſerve when it is boiled as you think ſufficiently to make it liquid

liquid enough to pour off into your liquor, you muſt add a little clear water or lime-water, as you pleaſe, to bring it to a proper temper, otherwiſe it will become a hard, dry, and burnt ſubſtance if ſuffered to ſtand till cold, take care that no water is put to it till it is burnt enough.

Secondly, colour compoſed of eight pounds of moiſt ſugar boiled till it obtains a middle ſtate between bitter and ſweet, and which gives to porter that fine mellow colour uſually ſo much admired in good porter.

Theſe ingredients thus prepared are added to the firſt wort, and boiled well together. This is the baſis of porter, &c.

Having thus completed the general receipts and inſtruction for procuring the ſeveral liquors, it may not be amiſs, to promote general knowledge, to give a ſlight ſketch of the properties of each article, that every perſon may chuſe his own ingredients, and increaſe or decreaſe their various proportions, as may beſt ſuit his taſte or convenience.

Malt is a wholeſome nutrititious grain, containing a ſoft balſamic oleaginous eſſence highly agreeable to the palate, and healthful to the conſtitution; but by no means intoxicating, except uſed in very large quantities. The intoxicating qualities of porter are aſcribed to the various drugs intermixed with it; it is evident ſome porter is more heady than others, and it ariſes from the greater or leſs quantity of the ſtupefactive ingredients, which malt alone will not produce, unleſs uſed in great quantities to produce intoxication, otherwiſe it would much diminiſh, if not totally exclude the brewers' profits, when porter is retailed at twopence halfpenny the pint.

Pale malt is moſt nutritive, being from the tender method of drying it, neareſt to the original barley corn; it likewiſe contains more of the alkaline and balſamic qualities than the brown malt, which enduring a greater degree of heat in the kiln, is ſometimes ſo

cruſhed

cruſhed and burnt, that its mealy parts loſe a great ſhare of its eſſential ſalts and vital properties.

Amber malt is that which is dried in a middle ſtate between pale and brown, and is now much in uſe, being the moſt pleaſant and free of either extremes; I would therefore recommend the uſe of it.

Hops are an aromatic grateful bitter, very wholeſome, and undoubtedly efficacious in giving both flavour and ſtrength to the beer.

Yeaſt is neceſſary to give the liquor that portion of elaſtic air, of which the boiling deprives it: obſerve, without fermentation or working, no vat or worts, however rich, can inebriate.

Sugar is a pleaſant nutritive extract, and forms the main body of beer, when boiled to a proper temper; for eſſentia, and for what is called colour, it anſwers both for malt and hops, being in part an agreeable ſweet, and in part a pleaſant bitter: ſugar is likewiſe a keeper of beer, and gives it that ſubſtance which improves with age; it is likewiſe a cheap ſubſtitute for malt, ſix pounds being, as was before obſerved, equal to one buſhel of malt. I would therefore adviſe every perſon to uſe ſugar prepared for colour; the eſſentia I leave optional.

Capſicum diſperſes wind and crudities cauſed by indigeſtion, properly uſed cannot be unhealthful, it gives a warm glow to the ſtomach, which is perceptible on drinking ſome beers, but ſhould be carefully made uſe of.

Ginger has the effects of capſicum, it furthermore cleaſes and flavors beer: but capſicum being cheaper is more uſed, and by its taſteleſs and extremely hot quality, cannot be ſo readily diſcerned in beer as ginger.

Treacle partakes of many of the properties of liquorice; is a laxative, and inclines to gentle perſpiration; by thus promoting the natural ſecretions it muſt be the means of rendering porter and beer in general wholeſome and healthy. Treacle is alſo a cheaper article than

than sugar, and answers the purposes of colour where the beer is for immediate consumption; but in summer where a body is required to withstand the temperature of the air, and the draught is not quick, sugar alone can give a body to the porter; therefore treacle will be a discretionary article.

Coriander seed used in ale is unwholesome, and the use of it affords one of the many proofs of the little regard paid to the health of society by interested persons.

Coculus indicus, commonly called Coculus India berries, is poisonous, stupefactive, and unlawful, which is what so many have been fined for, being of excessive strength to attack the head, and when ground into fine powder is undiscoverable in the liquor; and I am sorry it is too much used by all the ale brewers &c. in England.

LICENSES,

TO ALE-HOUSE KEEPERS, &c.

30 Geo. III. c. 38.

After October 10, 1790, all persons who shall retail foreign wines or British made wines, or sweets, or distilled spiritous liquors, or strong waters, shall, before they retail any of the above articles, take out such licences hereafter mentioned as the case may require, which licence shall be granted in the following manner:

If any such licence shall be granted within the chief office of Excise in London, the same shall be granted under

der the hands and seals of two or more commissioners of Excise in England, or by such persons as they shall appoint; but if the licence shall be taken out in any part of the kingdom not within the said limits, they shall be granted under the hands and seals of the collectors and supervisors of excise within their respective districts, and in Scotland in the same manner, upon paying the several sums of money following:

	l.	*s.*	*d.*
The stamp duty on the justices licence to retail porter and spirits	1	11	6
Ale licences, only	0	10	6
To retail foreign wine in England if the party has not a spirit or beer licence	5	4	0
If the party has a beer licence and not one for spirits	4	4	0
If the party has also a spirit licence	2	4	0
For every licence to retail British made wines or sweets, either in England or Scotland	2	4	0
To retail foreign wines in Scotland, if the party has not a spirit or beer licence	3	6	0
If he has a beer licence, but not one for spirits	2	13	4
If he has also a spirit licence	1	6	8
For every licence to retail spirits in Great Britain, if the party's house be rated under 15 pounds per annum	4	14	0
If at 15 and under 20	5	2	0
If at 20 and under 25	5	10	0
If at 25 and under 30	5	18	0
If at 30 and under 40	6	6	0
If at 40 and under 50	6	14	0
If at 50 or upwards	7	2	0

These licences to be renewed annually; every person who sells foreign wine, by retail, without a licence, or renewing it in time, forfeits 50 l.

On death or removal, upon application to the commissioners or collectors, or supervisors, as before recited, the executor, &c. will be authorised to carry on the

the trade for the remainder of the term; also transferable one to another.

All persons shall be deemed retailers of foreign wine, who sell it in less quantities than the quantity imported.

Any person selling 25 gallons or under of British made wine or sweets, is deemed a retailer of that article.

All persons who shall sell spirits, mixed or unmixed, in any less quantity than two gallons, shall be deemed retailers.

THE

NEW AND OLD DUTY

UPON ALL KINDS OF

Foreign and British Spiritous Liquors, Wines, &c. &c. &c.

FOREIGN SPIRITS.

Wholesale dealers in spirits are to take out an excise licence annually, and pay 5l. for the same, by 24 Geo. III. c. 41. on penalty of 30l.

Foreign spirits are subject to the following duties, payable at the custom-house, on importation.

	Duty.			Drawback.		
	l.	*s.*	*d.*	*l.*	*s.*	*d.*
Arrack imported by the East India Company, brandy, and geneva, per gallon - - - - - - -	0	0	9	0	0	8
Citron water, per gallon - - -	0	5	8	0	5	1

	Duty.			Drawback.		
	l.	*s.*	*d.*	*l.*	*s.*	*d.*
Hugary water, rosa solist visney, usquebaugh, cordial water, and all spirits, not enumerated, per gallon - - - - - - - - - -	0	2	10	0	2	7
Rum British, the gallon - - -	0	0	5	0	0	5
Foreign - - - - - - - - -	0	0	7	0	0	6

And there is moreover to be paid for brandy, rum, spirits, or aqua vitæ, imported into Great Britain, the duties of excise following, to be paid by the importer, before the landing thereof:

		Total Duty.		
Old Duty.	For every gallon of single brandy, by 27 Geo. 3, c. 13. 4s. 3d.			
New Duty.	By 31 Geo. 3, c. 1. 10d.			
Add. Duty.	By 34 Geo. 3, c. 3. 10d.			
Furth. Duty.	By 35 Geo. 3, c. 3. 10d.	0	6	9
Old.	For every gallon above proof, by 27 Geo. 3. c. 13. - - - - - 8s. 1d.			
New.	By 31 Geo. 3, c. 1. - - - - 1s. 8d.			
Add.	By 34 Geo. 3, c. 3. - - - 1s. 8d.			
Furth.	By 35 Geo. 3, c. 12. - - - 1s. 8d.	0	13	1
Old.	For every gallon of rum spirits, or aqua vitæ, of the British plantations, 27 Geo. 3, c. 13. - - - - - 3s. 7d.			
New.	By 31 Geo. 3, c. 1. - - - - 8d.			
Add.	By 34. Geo. 3, c. 3. - - - - 8d.			
Furth.	By 35 Geo. 3, c. 12. - - - - 8d.	0	5	7
Old	For every gallon above proof, by 27 Geo. 3, c. 13. - - - - - 6s. 8d.			
New.	By 31 Geo. 3, c. 1. - - - - 1s. 4d.			
Add.	By 34 Geo. 3, c. 3. - - - - 1s. 4d.			
Furth.	By 35 Geo. 3, c. 12. - - - 1s. 4d.	0	10	8

BRITISH SPIRITS.

Distillers and rectifiers are, viz. corn distillers, under the penalty of 200l. and molasses distillers and rectifiers, under the penalty of 30l. to take out an excise licence annually, paying one halfpenny per gallon for the contents of their stills. 24 Geo. 3, c. 41.

The maker to pay the duties of excise following.

		Total Duty. l.	s.	d.
Old.	For every gallon of fermented wort or or wash made in England for extracting spirits for home consumption, from any malt, corn, grain, or tilts, or any mixture with the same, by 27 Geo. 3, c. 13. - - - 6d.			
New.	By 31 Geo. 3, c. 1. and 33 Geo 3, c. 59. - - - - - - - - - 1d.			
Add.	By 35 Geo. 3, c. 2. 1d. and by 35 Geo. c. 11. 1d. - - -	0	0	9
Old.	For every gallon of cyder or perry, or any other liquor brewed in England, for extracting spirits for home consumption, by 27 Geo. 3, c. 13. 5d.			
New.	By 31 Geo. 3, c. 1. and 33 Geo. 3, c. 59. - - - - - - - - - 1d.			
Add.	By 34 Geo. 3, c. 2. 1d. and by 35 Geo. 3, c. 1. - - - - - - - - 1d.	0	0	8
Old.	Ditto from molasses or sugar, by 27 Geo. 3, c. 13. - - - - - - $8\frac{1}{2}$d.			
New.	By 31 Geo. 3, c. 1. and 33 Geo. 3, c. 59. - - - - - - - - - $1\frac{1}{2}$d.			
Add.	By 34 Geo. 3. c. 2. $1\frac{1}{2}$d. and by 35 Geo. 3, c. 11. - - - - - - $1\frac{1}{2}$d.	0	1	$1\frac{1}{4}$

		Total Duty.
Old.	Ditto from foreign refused wine, or foreign cyder, or wash prepared from foreign materials, except molasses and sugar, 27 Geo. 3, c. 13. 1s.	
New.	By 31 Geo. 3, c. 1. and 33 Geo. 3, c, 59: - - - - - - - - - 2d.	
Add.	By 34 Geo. 3, c. 2. 2d. and by 35 Geo. 3, c. 11: 2d. - - -	0 1 6
Old.	For every 96 gallons of wash, which Bishop and Co. of Maidstone shall produce from 112lb. of malt or corn, by 28 Geo. 3, c. 46. s. 63. 16s. 4d.	
New.	By 31 Geo. 3, c. 1. and by 33 Geo. 3, c, 59. - - - - - - - 2s. 8¾d.	
Add.	By 34 Geo. 3, c. 2. 2s. 8¾d. and by 35 Geo. 3, c. 11. 2s. 8¾d.	1 4 6¼
Old.	For every gallon, English wine measure, of spirits, not exceeding one to ten over proof, made in Scotland, and imported in England, to be paid by the importer by 28 Geo. 3, c. 46. s. 56. - - - - - - - - 2s. 9d.	
New.	By 31 Geo. 3, c. 1. and 34 Geo. 3, c. 59. - - - - - - - - - 5½d.	
Add.	By 34. Geo. 3, c. 2. - - - - 5½d.	0 3 8

And for every gallon of such spirits of a greater strength than one to ten over proof, and not exceeding 31. per cent. over one to ten over proof, an additional duty in praportion to the surplus strength to be paid by the importer before landing, 27 Geo. 3, c. 13; 31 Geo. 3, c. 1; 33 Geo. 3, c. 59; and 34 Geo. 3, c. 3.

Wash brewed in England, according to 28 Geo. 3, c. 46. to be exported to Scotland, is not chargeable with the additional duties of 31 Geo. 3, c. 1; 34 Geo. 3, c. 2; and 35 Geo. 3, c. 11.

DUTIES UPON BRITISH SWEET WINE.

Makers of mead for sale are under the penalty of 10l. to take out an excise licence annually, and pay for the same 1l. 24 Geo. 3, s. 2, c. 41.

And every maker of every kind of sweet wines, made for wholesale, is under the penalty of 30l. to take out a licence annually, and pay for the same 5l. 24 Geo. 3, s. 2. c. 41.

And by 30 Geo, 3, c. 38. every retailer of made wines or sweets is under the pain of, and proceeded against as an unlicensed alehouse keeper, to take out an excise licence annually, and pay for the same 2l. 4s.

And there shall be paid for every gallon of meddyglin, or mead made in Great Britain for sale, 1s. 27 Geo. 3, c. 13.

And for every barrel of sweets or made wines 18s. 4¾d. by 27 Geo. 3, c. 13. and 11s. 7¾d. by 35 Geo. 3, c. 10. and 12s. by 36 Geo. 3, c. 126.---Total 2l. 2s. per barrel, which sum of two guineas is saved by a private family, if made according to the directions before laid down, for their own consumption.

DUTY ON BEER BREWED FOR SALE.

(24 Geo. 3, c 41.)

Every common brewer of small or table beer, not being a common brewer of strong beer, shall take out an excise licence annually, and pay for the same the 1l. on penalty of 10l.

Every common brewer who shall brew strong beer shall, on a penalty of 50l. take out a licence annually, and pay for the same the sum of 1l.; 10l. if the quantity of beer brewed by him shall not exceed, within the year, ending

ending the 5th of July in each year, previous to his taking out the licence, the quantity of 1000 barrels.

	£.	s.	d.
Ditto, between 1000 and 2000 barrels - -	2	0	0
Ditto, between 2000 and 5000 - - - -	5	0	0
Ditto, between 5000 and 7500 - - - -	7	10	0
Ditto, between 7500 and 10,000 - - - -	10	0	0
Ditto, between 10,000 and 20,000 - - -	20	0	0
Ditto, between 20,000 and 30,000 - - -	30	0	0
Ditto, between 30,000 and 40,000 - - -	40	0	0
Ditto, exceeding 40,000 - - - - - -	50	0	9

Brewers who withdraw their entries and make fresh ones, to pay the whole duty.

And by 27 Geo. 3. c. 13, there shall be paid for every barrel of beer or ale, above 6s. the barrel, (exclusive of the duty, not being two-penny ale, mentioned in the 7th article of the Treaty of Union, nor table beer) 3s.

Allowance upon every barrel of ditto made for sale by retail within the bills of mortality, 1s. 4d. in any other part of England, 1s. 8d. and in Scotland, 10d.

Bounty on exportation of ditto, when barley is at or under 1l. 4s. the quarter, containing eight bushels, the barrel, 1s.

Drawback on exportation of ditto, after deducting 3d. per ton for charges, the barrel 8s.

Beer or ale made for sale, of 6s. the barrel, or under (exclusive of the duty) the barrel, 1s. 4d.

Allowance for every barrel of ditto made for sale by retail in England, 5d. in Scotland, 3d.

English table beer or ale, above 6s. the barrel, and not exceeding 13s. exclusive of the duties, 33 Geo. 3, c. 23. s. 1. the barrel 3s.

Thus the table-beer itself being 13s. the duty of 3s. being added thereto, makes the price to the consumer 16s. per barrel.

Two-penny ale, mentioned in the 7th article of the Treaty of Union, the barrel 3s. 4¼d. and 13-19th parts of a farthing.

Allowance

Allowance upon every barrel of ditto brewed in Scotland, 6d.

Beer, ale, or mum, except French, imported, the barrel 17s. 3d.

French beer, ale, or mum, imported directly into Great Britain, the barrel 8s.

And the above allowances are to be paid at the end of four months after the duties have been paid, in manner following, that is to say:

If any common brewer, &c. shall, after the end of four months, leave with the collector of excise of the district, and where the duties were paid, a certificate from the officer who received the duties, that the duties upon beer or ale have been paid, which certificate the officer is to give gratis, then the collector shall, out of the duties of malt, forthwith pay the person producing the certificate the allowance directed; and in case the collector shall not have money in hand to pay, then the commissioners of the excise are to pay the allowance out of the duties on malt, or any monies then in their hands, 20 Geo. 3, c. 35. s. 7.

(32 Geo. 3. c. 8.)

By this act, to prevent frauds, no common brewer shall sell any beer or wort in less quantity than a whole cask, containing four gallons and a half on penalty of 50l. half to the king and half to the informer.

DESCRIPTION

DESCRIPTION OF,

AND

DIRECTIONS FOR USING

A NEW CONSTRUCTED

HYDROMETER,

Being the lateſt and beſt Improvement of that moſt uſeful Inſtrument, for aſcertaining the exact Strength of Spirits from Alcohol to Water: and likewiſe points out the Strength as it appears by CLARKE's HYDROMETER, *in the moſt plain and ſimple Manner, by the Uſe of four Weights only.*

DESCRIPTION OF THE HYDROMETER.

This hydrometer has one fixed balance weight at bottom, the upper ſtem is ſquare, on which is engraved 20 diviſions, numbered from 1 to 20. Each principal diviſion divided in half for greater accuracy. There are four weights which are dropt over the ſtem, as the ſtrength of the ſpirits may require, on theſe weight are engraved A B C D. On the weight A is engraved (20). On the weight B (40). On the weight C (60). On the weight D (80). By the uſe of theſe four weights, the length of the ſtem is repeated five times, and the numbers continued from 1 to 100, which will ſhew all the ſtrength of ſpirits, from the ſtrongeſt that an be procured down to water.

DESCRIPTION

DESCRIPTION OF THE SLIDING RULE.

On the firſt ſide of the rule on the right hand is the thermometer ſcale, from 30 degrees to 80, over which on the ſlide is a line with a ſtar, which is moved and ſet to any degree of heat the thermometer deſcribes. Then the ſlide is divided progreſſively on both ſides from 1 to 100. Each diviſion ſubdivided in halfs, theſe numbers correſpond with the upper ſtem of the hydrometer, as will be ſeen by the following examples.

The diviſion on the rule cloſe to the ſide is the ſpirit line, or the ſtrength of the ſpirits, divided into gallons, over and under proof, from 80 gallons to the 100 over proof, down to water; the figures on the next line, is the ſtrengths, as they appear by Clark's hydrometer, over and under proof, with the firſt weights.

The thermometer being ſo well known needs no deſcription.

DIRECTIONS

For uſing this HYDROMETER, with Examples at every Weight.

EXAMPLE I.

Nearly fill the cylinder with the ſpirits to be tried, then immerſe the thermometer therein: obſerve where the Mereury fixes, ſuppoſe at 63, then ſet the ſtar of the ſlide rule before deſcribed at 63 of thermometer ſcale, then lay the rule before you, and immerſe the hydrometer into the cylinder of ſpirits to the bottom thereof. If the hydrometer floats therein, with part of

of the upper ſtem immerſed in the liquor, without any weight oer the ſtem, then look what figure of the ſtem is even with the ſurface of the liquor. Suppoſe it 16, then look at 16 on the ſlide of the rule, and you will find 62 on the ſpirit line beneath it, which ſhews thoſe ſpirits are 62 gallons to the 100 under proof, and will admit of 62 gallons of water to every 100 gallons thereof to reduce them to proof.

EXAMPLE II.

Suppoſe when you have immerſed the thermometer in the ſpirits as before, and the heat thereof ſhould be 70, then ſet the ſtar of the ſliding rule before deſcribed at 70 of the thermometer ſcale, then immerſe the hydrometer as before. Suppoſe it ſhould be up to the ball and require the weight engraved A, numbered 20 to float it in the ſpirits, with part of the upper ſtem immerſed therein. Look what figure is even with the ſurface of the liquor, ſuppoſe it be 13½ then you reckon 20 on the weight and 13½ on the ſtem, make 33½ look on the ſlide of the rule for 33½, and you will find it even with 37½ on the ſpirit line above it, then thoſe ſpirits are 37 gallons and a half to the 100 over proof, and will admit of 37 gallons and a half of water to reduce it to proof. By Clarke's hydrometer this ſtrength is between one to two, and one to three over proof, as may be ſeen on the outer line of the rule.

EXAMPLE III.

Suppoſe the heat of the ſpirits 51, ſet the rule at 51, and the hydrometer ſhould require the weight B, numbered 40, to float it as afore, and 9 ſhould be even with the ſurface, then reckon 40 on the weight and 9 on the ſtem, makes 49, look for 49 on the ſlide of the rule, and on the ſpirit line even with it, you will find 21, and thoſe ſpirits are 21 gallons to the 100 over proof.

By

By Clarke's hydrometer, this ſtrength is between one to four and one to five over proof. The letters P. and P. R. on this line of the rule ſtands for proof.

EXAMPLE IV.

Suppoſe the heat 45, ſet the rule at 45, and the hydrometer ſhould require the weight C numbered 60, and 12 ſhould be even with the ſurface of the liquor; then 60 on the weight and 12 on the ſtem make 72. and even with 72 I find 14½ beyond proof, then thoſe ſpirits are 14½ gallons to the 100 under proof, and 100 gallons of thoſe ſpirits are only equal in value to 85½ gallons of proof ſpirits, this ſtrength by Clarke's hydrometer is between 1 in 6 and 1 in 7 under proof.

EXAMPLE V.

Suppoſe the heat 65, ſet the rule at 65, and the hydrometer, ſhould require the weight D. numbered 80, and 8 ſhould be even with the ſurface, then 80 on the weight and 8 on the ſtem makes 88, which number is on the ſecond ſide of the rule and even with 88 is 68, and that liquor is 68 gallons in the 100 under proof, and 100 thereof are only equal in value to 32 gallons of proof ſpirits; this ſtrength, by Clarke's hydrometer, is between 2 and 3 and 3 and 4 of the water weights thereof.

The deficiency occaſioned by the admixture of water with ſpirits at the different ſtrengths, by some called the concentration, is as follows.

Gal.		*Gal.*	*Gal.*		*Gal.*
75	To the 100 over proof.	5	28½		1¾
72½		4¾	24		1
70		4½	19½		0¾
67½		4¼	15		0½
65		4	10		0¼
62½		3¾		UNDER-PROOF.	
60		3½			
57½		3¼	12	To the 100 under proof.	0¼
55		3	20		0½
51½		2¾	30		0¾
48½		2½	40		1
45		2¼	50		0¾
41½		2	60		0½
37½		1¾	70		0¼
33		1½			

The above is made and ſold by DRING and FAGE, No. 6, Tooley-ſtreet.

LAWS

RELATING TO

PUBLICANS, INN-KEEPERS, &c.

The Duty of an Innkeeper—Refuſing to harbour or entertain a Gueſt—When chargeable for Things ſtolen or loſt—Who is such a Gueſt as may charge an Innkeeper.

1. IN reſpect to the duty of innkeepers, it extends chiefly to the entertaining and harbouring of travellers, finding them victuals and lodgings, and ſecuring the goods and effects of their gueſts; and therefore if one, who keeps a common inn, refuſe to receive a traveller, as gueſt, into his houſe, or to find him victuals or lodging, upon his tendering a reaſonable price for the ſame, he is not only liable to render damages for the injury in an action on the caſe, at the ſuit of the party grieved, but alſo may be indicted and fined at the ſuit of the king. 9 *Co.* 87. *Dyer* 158. For he who takes upon himſelf a public employment, muſt ſerve the public as far as his employment goes; therefore an innkeeper ſhall not only anſwer for his own neglects, but alſo for the neglects of thoſe who act under him, though he ſhould expreſsly caution againſt it. 1 *Salk.* 18.

2. But the duty of an innkeeper does not extend to the finding of his gueſt with clothes or wearing ap-

parel. 2 *Rol.* Rep. 79. And if a gueſt be aſſaulted and beat within the inn, he ſhall have no action againſt his hoſt, for the charge of the hoſt extends to the *moveables only*, and not the *perſon* of the gueſt. 5 *Co.* 32. Calye's caſe.

3. If an innkeeper ſell corrupt wine or victuals, an action lies againſt him; alſo if his ſervant ſell ſuch corrupt wine or victuals, an action on the caſe lies againſt the maſter, though he did not order the ſervant to ſell it to any particular perſon. 1 Rol. *Abr.* 95.

Refuſing to entertain gueſts.

4. With reſpect to their refuſing to entertain gueſts, it has been already obſerved, that if a perſon who keeps a common inn, refuſe, without a reaſonable excuſe, either to receive a traveller as a gueſt into his houſe, or to find him victuals or lodging, upon his tendering him a reaſonable price for the ſame, he is not only liable to render damages for the injury, in an action on the caſe, at the ſuit of the party aggrieved, but may alſo be indicted and fined at the ſuit of the king. 1 *Salk.* 388. *Carth.* 150. It is alſo ſaid that an innkeeper may be compelled by the conſtable of the town to receive and entertain a person as his gueſt. 1 *Shaw.* 268 And therefore if he refuſe, under pretence that his houſe is already full of gueſts, if this be falſe an action on the caſe lies. *Dyer* 158. *Rol. Abr.* 3.

Livery Stables, &c.

5. Alſo an innkeeper, or a perſon keeping a Livery Stable, is obliged to receive a horſe, though the owner does not lodge in his house, for by taking upon him a public employment, he is obliged to ſerve the public, as far as his employment extends. *Moor* 867. In 2 *Brown.* 254. it is ſaid by *Coke*, C. J. that an innkeeper is

is not bound to receive a horse unleſs the maſter be lodged there. And herewith in *Salk.* 388. *Holt*, chief juſtice, agrees; but the other three judges differ from him, becauſe by the keeping of the horſe the innkeeper has gain, though it would be otherwiſe if he had left a trunk, or a dead thing.

When chargeable for Things ſtolen or loſt.

6. Innkeepers are clearly chargeable for the goods of guests ſtolen or loſt out of their inns, and this without any contract or agreement for that purpoſe; for the law makes them liable in reſpect of the reward, as alſo in reſpect of their being places appointed and allowed of by law, for the benefit and ſecurity of traders and dealers. *Dyer* 266. 8 *Co.* 32.

7. If an innkeeper goes abroad he muſt answer for the goods of his gueſt, for he ought to have a ſervant to take care of them in his abſence. 1 *Rol. Abr.* 4. But if an inn is broke open, and the goods of gueſts taken away by the king's enemies, the innkeeper is not anſwerable. *Plow.* And if a perſon comes to an innkeeper, and deſires to be entertained by him, which the innkeeper, refuſes becauſe his houſe is already full, whereupon the party ſays he will ſhift among the reſt of his gueſts, and there he is robbed, the hoſt ſhall not be charged. *Bendl.* 60.

8. It is ſaid in *Dyer*, that if the hoſt require his gueſt to put his goods in ſuch a chamber under lock and key, and that then he will warrant their ſafety, or elſe not, and notwithſtanding the gueſt ſuffer them to remain in an outer court, whence they are ſtolen, no action lies againſt the hoſt; for they were not loſt through the neglect of the hoſt, but of the gueſt. *Dyer* 266. In the caſe of *Spenſer*, but in *Moor*, 78, the ſame point ſeems to be holden otherwiſe; and that the hoſt cannot diſcharge himſelf of this branch of his duty, by ſuch a declaration as this.

9. If the hoſt deliver the key of the chamber, where the goods are, to the gueſt, and he leaves the door open. and the goods are ſtolen, yet the action lies againſt the hoſt, for at his peril he ought to keep ſafely the goods of his gueſts. 8 *Co.* 33. But it is ſaid, if an hoſt demands of his gueſt what money or goods he has, and he tells him none, or less in truth than he has, if afterwards they are loſt, the hoſt is not anſwerable.

Who is ſuch a gueſt as may charge an innkeeper.

10. If a man comes to an inn with an hamper, or baſket, in which he hath ſeveral goods, and goes away, leaving this with the hoſt, and two days after comes again; but if in the time of his abſence the baſket and and hamper is ſtolen, he ſhall have no action againſt the hoſt; for, at the time of its being ſtolen he was not his gueſt, and by keeping the hamper the hoſt had no benefit, and therefore ſhall not be charged with the loſs of it in his abſence. *Cro. Jac.* 188. *Noy* 126.

11. If *A.* comes with goods to an inn in *London*, and ſtays there for a week, a month, or longer, and is there robbed of them, he ſhall have an action againſt his hoſt, though, perhaps, being at the end of the journey, he cannot then be ſaid *tranſeuns*, or paſſing, according to the writ in the regiſter. If a man, upon a *ſpecial agreement*, boards or ſojourns in an inn, and is robbed, the hoſt ſhall not anſwer for it. *Latch.* 127. And ſo if the guest delivers the goods to the hoſt upon another account, he ſhall not be charged, if loſt or ſtolen. 1 *Rol. Abr.* 3.

12. If a man comes to an inn with a horſe, which he rides, and leaves it with the hoſt, and goes away from the inn for ſeveral days, and in his abſence the horſe is ſtolen, then ſhall the hoſt be charged for it, becauſe he had benefit by the continuance of the horſe with him, inaſmuch as he is to be paid for it, and as the owner is a ſufficient

a ſufficient guest to maintain an action. 1 Rol. *Abr.* 3.

13. If a man, travelling *on his maſter's buſineſs*, comes to an inn with his maſter's horſe, which is there ſtolen, the maſter may have an action againſt the hoſt, becauſe the *abſolute property* is in him. *Cro. Ja.* 224.

But if a perſon takes another's horſe, and rides him to an inn, where he is ſtolen, the owner ſhall not have an action againſt the hoſt, but muſt ſeek his remedy againſt the taker. 1 Rol. *Abr.* 3. If one joint tenant of goods is robbed at an inn, both may have an action. *Latch.* 127.

But a *Livery-ſtable keeper* ſeems to differ widely from an innkeeper, for, from the agreement uſed in the caſe of *Fracis* and *Wyat*, reported in 3 *Burrows* 1500, it appears, that a livery ſtable-keeper, cannot detain horſes as an innkeeper may, becauſe he is not obliged by law to receive them, as an innkeeper is, and ſtands only on the foot of a ſpecial agreement, whereby he gives credit to the perſon ſending, not the thing received; that therefore a chariot put up at a livery ſtable keeper's may be diſtrained by the landlord of the premiſſes for rent arrear; for the privilege of exemption of cattle or goods from being liable to diſtreſs in inns, reſts upon their being in the place, *by authority of law, and becauſe the law gives liberty to put them there*; but a chariot at a livery ſtable keeper's is not their by authority of law, but on a mere private contract and and the owner of it appears to be no more than an ordinary under tenant, and can have no reaſonable pretence to be exempt from the general law of diſtreſſes.

In reſpect to inn-keepers' Remedies againſt their Gueſts.

1 THEY may detain the perſon of the gueſt, who eats,

eats, or the horse which eats, 'till payment, and this they may do without any agreement for that purpose; for it would be hard to oblige him to sue for every little debt, and a greater hardship that he might not be able to find him who was his guest. 1 *Show*, 269.

Since innkeepers are bound by the law to receive guests, for that reason they may detain their goods till they are paid. 1 *Salk.* 388. And by Stat. 11 and 12, *Will.* III. c. 15. Sect. 2. it is enacted, that if any Innkeeper, alehouse-keeper, victualler, or sutler, in giving any account or reckoning in writing, or otherwise shall refuse or deny to give in the particular number of quarts or pints, or shall sell in measures unmarked, it shall not be lawful for him for default of payment of such reckoning, to detain any goods, or other things, belonging to the person or persons from whom such reckoning shall be due, but he shall be left to his action at law for the same, any custom or usage to the contrary notwithstanding; for men that get their livelihood by entertainment of others, cannot annex such disobliging conditions, that they shall retain the party's property in case of non-payment, nor make such disadvantageous and impudent a supposition, that they shall not be paid; and therefore the law annexes such a condition, without the express agreement of the parties. 2 Rol. Abr. 8, 5. Cro. Car. 271.

2. If A. injuriously takes away the horse of B. and put him into an inn to be kept, and B. comes and demands him, he shall not have him until he hath satisfied him for his meat; for when an innkeeper takes a horse into his keeping, he is not bound to inquire who is the owner of the horse, which he is obliged to keep, let it belong to whom it may, and therefore no reason that the innkeeper should be obliged to deliver him until he is satisfied. 2 Rol. Abr. Yelv. 97.

3. An innkeeper that detains a horse for his meat cannot use him, because he detains him as in the custody of the law, and by consequence the detention must

muſt be in the name of a diſtreſs, which cannot be uſed by the diſtrainer. 2 Rol. Rep. 438.

4. But by the cuſtom of *London* and *Exeter*, if a man commit a horſe to an hoſtler, and he eat out the price of his head, the hoſtler may take him, as his own, upon the reaſonable appraiſement of four of his neighbours, which was, it ſeems, a cuſtom riſing from the abundance of trafic with ſtrangers, who could not be known to charge them with the action; but the innkeeper had no power to ſell the horſe, by the general cuſtom of the whole kingdom. 3 Bulſt. 271. Yelv. 67.

If A. commit a horſe of B. to an hoſtler in London, and he eat out his head, yet the hoſtler cannot ſell him. For all cuſtoms being derogatory to the common law, are to be taken ſtrictly, and there is no cuſtom of London that hath gone ſo far in this caſe, to authoriſe one man to ſell and convey the property of another. 2 Roll. Abr. 85.

5. In trover for three horſes, the defendant pleaded that he kept a public inn at Glaſtonbury, that the plaintiff was a carrier, and uſed to ſet up his horſes there, and 36l. being due to him for keeping the horſes, which was more than they were worth, he detained and ſold them, as well as he might. But on demurrer, judgment was given for the plaintiff, an innkeeper having no power to ſell horses, except *within the City of London*. And beſides, when the horſes had been once out, the power of detaining them for what was due before, did not ſubſiſt at their coming in again. Strange 557. Eaſt. Geo. I. Jones and Pearle.

6. If a horſe be committed to an inkeeper, he may detain for the meat of the horſe, but not for the meat of the gueſt, for the chattels are only in the cuſtody of the law for the debt that ariſes from the thing itſelf, and not from the ſame party, for the law is open for all ſuch debts, and doth not admit private perſons to take repriſals. 2 Rol. Rep. 438.

7. If a horſe be committed to an innkeeper, and be detained by him for his meat, and the owner take him away, the innkeeper muſt make freſh purſuit after him and retake him, otherwiſe the cuſtody of him is loſt; for he cannot retake him at any other time. For if a *diſtreſs* be reſcued, and the party upon freſh purſuit do not retake it, the *diſtreſs* is loſt; for no man that has only a *naked* cuſtody, can make a repriſal when the thing is out of his cuſtody; for it is the power of an owner and a proprietor, and of him only, to retake ſuch his property, wherever he finds it. 2 Rol. Rep. 438.

8. But if an horſe be committed to an oſtler, and he detains him for his meat, and after the owner comes to an agreement that the hoſtler ſhall retain him till he is ſatisfied, here he hath not only the cuſtody of him as a *diſtreſs*, but alſo the property in him as a pledge; and if the owner take him from him, he ſhall not only retake it upon freſh purſuit, but wherever he meets it; becauſe he had a property by ſuch a contract, and a man that hath a property may retake his own where he meets with it. 2 Rol. Rep. 438.

9. Upon evidence the caſe was, a man had a horſe in an inn, and came thither, and directed that the innkeeper ſhould not give him any more food, for he would not be reſponſible for it; and the queſtion was, whether for the food, after this direction, given by the innkeeper to the horſe, he who brought the horſe thither ſhall not be charged, or not? and *Holt*, C. J. at firſt inclined that this is a diſcharge, and that the horſe (though he might be retained by the innkeepers) yet is but in the nature of a diſtreſs, and it being in the cuſtody of the innkeeper in his inn, this is a pound covert, and the horſe afterwards ought to be found and maintained at the peril of the inn-keeper; but after, *mutata opinione*, he directed that this was not a diſcharge; for then any innkeeper might be deceived, and it is the leſſening of the ſecurity of an innkeeper who may detain,

and

and by the cuſtom of *London*, ſell the horſe for his keeping.

10. If a man commit his horſe to an innkeeper, and he put him to paſture, he may detain the horſe, until he is ſatisfied for the meat; for the paſture of ſuch perſons, ſet up by the law for entertainment, hath the ſame privilege with the ſtables. 2 Rol. Abr. 86.

11. If a perſon comes to an inn, and makes a previous contract for lodging for a ſet time, and does not eat and drink there, he is no gueſt, but a lodger, and as ſuch is not under the innkeeper's protection, but if he eats and drinks there it is otherwiſe, or if he pays for his diet there, though he does not eat it there. 12. Mod. Rep. 254.

12. If a man's ſervant travelling on his maſter's buſineſs, comes to an inn with his maſter's horſe, which is there ſtolen, the maſter may have an action againſt the hoſt, becauſe the abſolute property is in him. Croke, Jac. 224.

So if A. ſends money by his friend and he is robbed in an inn, A. ſhall have the action.

But in all theſe actions the plaintiff muſt prove that the defendant kept a common inn, and that he, his ſon, or ſervant, was a gueſt, at the time, and that the goods were brought within the inn, and remained under the care of the defendant. Buller's Niſi Prius, 8vo. edit. 73.

Of Publican and Victuallers.

1. THOUGH the laws reſpecting inns and ale-houſes are in a great meaſure analogous, yet I ſhall here treat of them ſeparately, and confine myſelf entirely in the remainder of this digeſt to what immediately pertains to

to the duties and penalties of the common publican or victualler. The true and principal uſe of *alehouſes and victualling houſes* is two-fold; as has been before obſerved, namely, either for the *relief* and *lodging* of way-faring people, travelling about their neceſſary buſineſs, or to ſupply the wants of ſuch poor perſons, as are not able by greater quantities to make neceſſary and abundant proviſion of victuals for themſelves. Dalt. cap. 7. p. 27.

Selling Ale without Licence.

2. By the 5. Geo. III. c. 36. It is enacted, that every perſon lawfully convicted of ſelling ale or beer or otherwiſe exciſeable liquors, by retail, without licence, (except in fairs, 5 and 6 Ed. VI. c. 25. 3. C. c. 3. 26 Geo. II. c. 31. and except retailers of ſpirituous liquors without licences, for whom other penalties are provided by law. 9 G. III. c. 6.) ſhall for every ſuch offence forfeit and undergo the ſeveral penalties hereinafter mentioned, inſtead of ſeveral pecuniary and corporal puniſhments which they are now ſubject to by any law now in force; that is to ſay for the *firſt offence* forty ſhillings, and alſo the coſts and expenſes of conviction; if not paid within fourteen days after conviction, the offender to be impriſoned for one month, unleſs he ſhall ſooner pay the penalty, and the coſts, charges, and expences of the conviction, and of executing the ſame; for the *ſecond offence* 4l. and alſo the coſts and expences of conviction, to be impriſoned two months, unleſs he ſhall ſooner pay the penalty, the coſts, charges, and expences of ſuch ſecond conviction and of executing the ſame; for the *third offence* 6l. and alſo the coſts and expences of conviction, if not paid

paid within three days after conviction, to be impriſoned for three months unleſs he ſhall ſooner pay the penalty, the coſts, charges, and expences of ſuch third conviction, and of executing the ſame; add the like penalty for every other offence after the third, as for the third offence. All which coſts and expences ſhall be aſcertained by the juſtice before whom the offender ſhall be convicted; one moiety of all which penalties and forfeitures ſhall be paid to the king, and the other moiety, and all ſuch coſts, charges, and expences to the proſecutor, ſ. 22.

4. The clauſe excepting fairs, and the ſeveral acts, is from the neceſſity of the thing, reſpecting the accommodation of perſons reſorting thither, but thoſe who ſhall brew ſuch ale or beer, to be ſold by them in fairs, muſt take care to give notice to the gaugers that the ſame may be ſurveyed; for though they are exempted from taking licence, yet they muſt nevertheleſs pay the duties of exciſe. And this indulgence ſeemeth to be intended only in the place where the common fair is held; and not in any private houſe; which may be within the limits of the town ſuch fair ſhall be kept, eſpecially where there are licenced ale-houſes ſufficient. Stat. 5 and 6. Edw. VI. c. 25. ſ. 6 and 12 Car. 2. c. 4. ſ. 30.

Note, the number of witneſſes neceſſary towards the conviction is not here mentioned, and therefore this ſeems to reſt as it was before, on the Stat. 3. Car. c. 3. which directed the conviction, to be on confeſſion of the offender or oath of two witneſſes.

5. If any perſon ſhall think himſelf aggrieved by the conviction of ſuch juſtice, and ſhall give ſecurity to the ſatisfaction of ſuch juſtice, for the payment of the penalty, coſts and expences, to be expreſſed in the warrant, on conviction, he may appeal to the next quarter ſeſſions, unleſs ſuch ſeſſions ſhall be held within ſix days or leſs, next after the conviction; and in that caſe to the next ſeſſions after, but not afterwards: and the

ſeſſions ſhall thereupon determine ſuch appeal, and their judgment ſhall be final and concluſive; and in caſe the ſeſſions ſhall adjudge ſuch appeal frivolous and vexatious, they may adjudge to the party aggrieved by ſuch appeal, coſts not exeeeding 5l. 5 Geo. III. c. 46. ſ. 25.

6. Where a ſtatute makes a new offence, which was no way prohibited by the common-law, and appoints a particular proceeding againſt the offender, as by commitment for the action of debt, or information, without mentioning an indictment, then that method muſt be purſued, and not an indictment; becauſe the mentioning the other methods of proceeding only, ſeems implicitly to exclude that of indictment; therefore it has been held, and ſeems clear, that an indictment will not for keeping an alehouſe without licence. 1 Salk. 45. 3 Salk. 25.

Concerning the Penalties for retailing Spiritous Liquors, without an Exciſe Licence.

By 9 Geo. III. c. 23. It ſhall be lawful for any juſtice of peace to call before him any exciſe officer, within their reſpective diviſions, and to examine the ſaid officer upon oath, touching the entry of any ſpiritous liquors, ale, beer, cyder, or perry, made by any perſon ſuſpected to ſell the ſame without licence; and every perſon making ſuch entry ſhall be deemed a ſeller of ſuch liquors. ſ. 20.

Penalty on retailing in ſtreets or fields, &c.

By the ſame act, ſ. 13. No perſons ſhall ſell ſpiritous liquors about the ſtreets, or fields, or on any bulk or ſtall,

ſtall, or in any ſhed or other place (except in fairs, or other than in places allowed) upon pain of forfeiting 10*l.* and on ſuch offenders neglecting to pay upon conviction, the juſtice may by warrant commit him to the houſe of correction to be kept to hard labour for two months.

Juſtices may by warrant apprehend ſuch hawkers without previous ſummons, ſ. 4. and it is lawful for any perſon to ſeize and detain any perſon who ſhall hawk, ſell, or expoſe to ſale, any brandy, or ſtrong waters, about the ſtreets, highways, or fields, in any wheelbarrow, baſket, &c. ſ. 5. And if any perſons, to the number of five, ſhall in a tumultuous and riotous manner aſſemble, and reſcue ſuch offender againſt 9 Geo. II. or any other act relating to ſpiritous it is felony, and ſuch reſcuers may be on conviction tranſported for ſeven years.

Occupiers of houſes where liquors ſold, deemed retailers.

If any leſs quantity than two gallons of ſpiritous liquors, mixed or unmixed ſhall be ſold in any private manner, in any houſe or other place belonging to any houſe, the occupier of ſuch houſe or place, if but one occupier, being privy or conſenting thereto ſhall be deemed the retailers, and forfeit as for ſelling without licence. 9 Geo. II. ſ. 1. viz.

Penalties of ſelling ſpiritous liquors without licence.

By 16 Geo. c. 8. If any perſon retail without a licence, he ſhall forfeit 10*l.* and on non-payment when demanded, one juſtice, on oath of ſuch neglect, ſhall commit the offender to the houſe of correction, to be kept to hard labour for two months, or till paid.

Stat. 2

Stat. 2 Geo. II. c. 40. ſ. 11. 26 Geo. II. c. 13. ſ. 8. And the ſaid penalty ſhall in no caſe be mitigated below the ſum of 5l.

Alſo by 30. Geo. III. c. 38. ſ. 10. It is enacted, that no perſon ſhall retail any foreign wines, of any diſtilled liquors or ſtrong waters, after the expiration of his licence, unleſs ſuch perſon ſhall take out a freſh licence for the like purpoſe, ten days before the expiration of the former; and if any perſon ſhall retail any foreign wine*, or any diſtilled ſpiritous liquors, or ſtrong waters, without firſt taking out a licence, authoriſing him ſo to do, and renewing the ſame as before directed, he ſhall forfeit 50l. ſ. 9. to be recovered and mitigated by law of exciſe, or by action, &c. in any of the courts at Weſtminſter; moiety whereof ſhall be to the king, and the other to him that will ſue, ſ. 16.

Penalties, how recoverable.

All fines and forfeitures, impoſed by this or any other act relating to the duties of exciſe, ſhall be recovered or mitigated as by any law of exciſe, and not otherwiſe directed by this act, or by action of debt, &c. in any court of record at Weſtminſter, and one moiety ſhall be to his majeſty, and the other moiety to him who ſhall inform or ſue. ſ. 29.

Exceptions.

The acts are not to extend to any phyſicians, apothecaries, ſurgeons, or chymiſts, as to any ſpiritous liquors

* Free Vintners of the city of London, only excepted. (that is for Wine only) but not for Ale or Spirits.

which

which they may uſe in the making up of medicines for ſick, lame, or diſtempered perſons only. 9 Geo. II. c. 23, ſ. 12. and 16 Geo. II. c. 8. ſ. 12.

A feme-covert may be convicted.

In the caſe of the king againſt Crofts, on a conviction on 9 Geo. II. c. 23. for ſelling gin, it appeared, that the defendant was a feme-covert, and it was therefore objected that as ſhe could make no contract; it muſt be taken to her huſband's ſale; or if ſhe could be convicted he ought to have been joined for conformity. On the other ſide, in ſupport of the conviction, it was inſiſted, that when the crime is of ſuch a nature as can be committed by her alone, ſhe may be indicted without her huſband; which being a proceeding grounded merely on the breach of the law, he ſhall not be included, unleſs privy.

And by the Court, I think the conviction is right; for this is not like the cases that found only in damages, and though ſhe cannot have the benefit of the contract, yet, ſhe as well as a ſervant may do the act of vending. Beſides there would be a plain way to evade the act, if feme-coverts could not be convicted. Strang. Rep. 1120. 1121.

What juſtices are reſtrained licenſed.

And by ſtat. 26 Geo. II. c. 13. No juſtice being a common brewer of ale or beer, inn-keeper or diſtiller, or other ſeller of, or dealer in ale, or any kind of ſpiritous liquors, or inſtructed in any of ſuch trades, or being a victualler or malſter, ſhall be capable to grant any licence, to any perſon whatever, for ſelling ale, beer, or any other liquors by retail, and in caſe ſuch juſtice ſhall grant any ſuch licence, the ſame ſhall be void. ſ. 12.

Caſe

Case of the licenced person dying, removing, or the house becoming empty.

If any person licensed, shall die or remove from the ale-house, &c. the executors, administrators, or assigns of such person, who shall be possessed of such person, who shall be possessed of such a house, or the occupier thereof, may sell ale, beer, or other spiritous liquors therein, during the residence of the licence, without certificate, or new licence, notwithstanding 26 Geo. II. c 31. or any other law.

Retailers of ale, in prison and workhouses, to be licensed.

By stat. 29 Geo. II. c. 12. s. 6. "Every person, who shall retail ale, or other exciseable liquors, in any prison or workhouse, shall be deemed a keeper of a common alehouse, and shall be subject to the penalties, unless he obtains a licence."

Stat. 7 and 8 W. III. c. 30. If any inn-keeper or victnaller shall, on request or demand made by the guager, in the day time, or in the night, in the presence of a constable, refuse to permit him to come into his house, or other place used by him; or being entered, shall refuse him to stay there, he shall forfeit 20l.

Bribing gauger.

By stat. 15 Char. II. c. 11. s. 16. No person shall bribe or give any reward to any officer to make any false return, or to forbear the doing his employment, upon penalty of 10l. for every offence; and no other officer shall receive any reward of any person for any other matter

matter relating to the excise, upon penalty; that every such officer shall forfeit 10l. which offences shall be proved by two witnesses, before two justices of peace, or chief magistrate of the place, which have power to determine the same, and to cause such penalties, by warrant to be levied by distress and sale of goods, and for want of such distress to commit such offender to the common goal for the space of three months.

Mixing by the retailer thereof.

By stat. 22 and 23 Car. II. c. 5 s. 11. No retailer of beer or ale shall, after the receipt from the common brewer, mix any beer, ale or worts, of extraordinary strength with any small beer, ale or wort, in any vessel containing three gallons or more, on pain of forfeiting for every barrel so mixed, double the duty of excise for strong beer or ale, and so proportionably for any greater quantity.

Limitation of Information againſt Publicans.

Stat. 1. Will. III. sess. 1. c. 24. s. 15. 12 and 13 Will III. c. 11. s. 17. No information shall be brought against any alehouse keeper for any misentry or offence, but within three months after the offence committed; and notice thereof shall be given him in writing, or left at his dwelling-house within a week after laying and entering the information.

E. 2. G. 3. K. *v.* Williams and Davis. An information was granted against the defendants, as justices of the peace for the borough of Penryn, for refusing to grant licences to those ale-house-keepers, who voted against their recommendation of candidates for members of parliament for that borough. It appeared that they had acted very grossly in this matter, having previously

viously threatened to ruin these people, by not granting them licenses, in case they should vote against those candidates whose interests these justices espoused; and afterward actually refusing them licences, upon this account only. And Lord Mansfield declared, that the Court granted this information against the justices, not for the mere refusing to grant the licences (which they had a discretion to grant or refuse as they thought proper) but for the corrupt motive for such refusal, for their oppressive and unjust refusing to grant them, because the persons applying for them would not give their votes for members of parliament as the justices would have had them. Burr. Mansf. 1317.

A

WARNING

TO

YOUNG PUBLICANS.

I would wish to guard Publicans against some of a set of men known by the name of Public-house Brokers, for in the course of my knowledge, now eighteen years, I have known most of the infamous villanies carried on by them against the unwary Publican. To point out some part thereof I will give a detail, in order to prevent, if possible, those mal-practices in future, against such young Publicans as have not yet felt their rod.

I have, in the first and second editions of this publication, laid open the whole art and infamy of that trade, in which if it does not remove, will at least be a great check on a practice so long crying aloud for redress: but this censure I would not be understood to extend to all brokers, for in my time I have met with men of honor of that profession. A petty fogging Public-house broker thus commences his dirty-work.

The

GAUGE OF ALL BEER CASKS INSIDE AND OUTSIDE.

	Head, In. Ten.	Bulge. In. Ten.	Length In. Ten.	Mean, In Ten,	Diagon'. In, Ten	Couts. in Galls.	Leng. outf. of ſtaves Cutt,
Long Butt -	24 0	31 0	46 0	29 1		108	52 2
Short Butt - -	25 7	32 0	43 0	30 1		108	49 5
Puncheon - - -	23 6	28 3	36 0	26 8		72	41 0
Hogſhead - -	22 0	26 0	31 8	24 8	29 0	54	36 5
Barrel - -	20 0	23 0	26 0¾	22 1	25 0	36	31 0
Half Hogſhead, *town*	17 8	21 0	24 5	20 1	23 0	27	28 0
Half Hogſhead, *country*	18 3	21 5	23 5	20 5	20 1	27	23 0
Kilderkin - -	16 0	18 5	21 0	17 7	16 0	18	25 0
Firken - -	12 5	15 0	16 4	14 2	23 0	9	19 5

The young man intending to enter into the public line first enquires for a broker (more properly a juggler or jobber) who always has to let long lists of those Public-houses, into which he and others of the tribe have deluded the unsuspicous before. An interview takes place between the broker and the intended Publican, and a dialogue follows to this effect.

Are you a broker, sir?

At your service, sir.

Have you any public-houses to let?

A great number: who recommended you to me?

A friend, Mr.———

Then you are not engaged with a broker I suppose?

No, nor with brewer or distiller.

At this the broker shaking his shoulders, says aside, he will do. The broker perhaps, as is customary, is to have two or three guineas from a brewer for recommending him a fine fellow as a recruit, especially if he has got money: if not the broker is what you may call the running broker to the brewhouse, and even then there is an agreement between parties,

Then turning to his friend Thomas, &c. &c. (for he certainly is a great friend, as it is twenty to one but he defrauds the young man of from fifteen to thirty guineas before his eyes are open,) the first question is

Friend what money have you got, I mean what money can you command? I ask the question that I may know what will suit you. You have not been in the line before?

No; I can command about 150l.

Pretty well: can you make up 200l. as I know of a good thing about that sum; but as my good neighbour, Mr. ———, recommends you, I will find a friend in a brewer, that if he approves of your good character will perhaps let you have forty or fifty pounds more. This is to entice the man, or to sift if he has had a trial elsewhere.

He

He then writes a list of some of the Public-houses that are to be let.

Then sir, you will take this list with you, but I am sure those houses will not be agreeable.

A promise to recommend him to-morrow morning to the b ewer, at whose house an appointment is made, closes this stage of the transaction. In the meantime the snake in the grass is plodding how to get twenty pounds at least out of the hundred and fifty, as he has done former on many such occasions.

Mr. Broker, sets off to the brewer with news. Get, says the brewer, a free house for him, which of course come into his own trade; if not, do not lose him. You know the man in the Black or Red Lion, is behind-the light, that is, when he is failing in his payment, we will put him in there. Next day the appointment takes place at the brewhouse, and the brewer examines the man, his money his character, &c. &c. as if the broker had never called.

Brewer, broker, and man, enter into conversation for the purpose of ascertaining the house most suitable, and the broker gives him a long list of free houses, but which does not include that where the snare lies. That day, and perhaps two more, are spent in fruitless enquiries, so that the young-man becomes discouraged to find he cannot suit himself. In the mean time the broker has called upon the man either in the Black or Red Lion, whom he has thus addressed.

J———, what will you give me if I can find a customer to your house? J———, who having bought the devil, would of course wish to sell him, says, I will give you five guineas, upon condition that you will appraise the man in, and give as much for the goods and fixtures as I paid for them three months ago, when I came into this cursed house; for three or four months is a long stay in these fine changeable public houses, where the gentleman broker is sure to derive so much emolument.

Mark;

Mark; friend, says the broker, I will agree to that, and by eleven to-morrow you will see such a man, (describes him) therefore be sure the moment he comes in, to damn away and curse every person in and about your house, and also to the man himself be sure to use the most uncouth language, and proceed even to that degree of rudeneſs, as not to give him an anſwer. When I make my appearance on that or the next day, you are to be as mild as a lamb. (This is what will do the buſineſs, ſays the broker.)

The broker comes and meets his new cuſtomer: what would you think of ſuch a houſe in ſuch a ſtreet? It is a fine roomy houſe, a good neighbourhood, and formerly did a great deal of buſineſs: it is low rented, low taxed, and in good repair, three fine recommendations to a good thing, but as female policy ſays, "there are many other things requiſite for houſe-keeping, as well as four fine legs in a bed." But adds the broker, the man who keeps either the Red or Black Lion, which is the houſe in question, is either drunk, ſtupid, or mad, indeed if the latter, it will be no wonder after he had loſt his all: call upon him, and tell him you heard his houſe is to be let, but of any thing you ſee or hear take no notice: come to me again, and if you like the place, I warrant I will ſtill do your buſineſs.

The young man, unſuſpecting the trap laid, goes accordingly, and meets a brother who has ſeverely ſuffered, but willing to ſave ſome little remains of his property, follows the advice of the broker, and indeed goes farther; for he abuſes the houſe, cuſtomers, wife, ſervants, &c. ſo that the ſtranger more anxious to ſave his bones than to carry the news to the broker, makes the beſt of his way out of the houſe, and perhaps in his hurry forgets to pay his reckoning.

Filled with the idea of the madman, the intended Publican calls upon his ſuppoſed friend, whom he acquaints with the nature of his viſit, and addreſſes him.

Your information was true; the man is abſolutely a *maniac*: he has ſo terrified me, that I was happy to get away with a whole ſkin, I ran out of the houſe in ſuch trepidation. Do not mind that ſays the broker, I know the man, I warrant I will pleaſe him; do you like the houſe? I think I ſhould upon moderate terms, (anſwers the ſtranger,) the appointment is made, the buſineſs is ſettled, and the broker gives the price required, in order to receive the five guineas from the goer-out, as per private agreement. The new Publican having thus come in poſſeſſion, begins in a ſhort time to feel a little of the madneſs which formerly attended the preceeding Landlord: for in about three months the quarter's rent becomes due, which added to the expences of houſe-keeping, ſervants' wages, if any be kept, expenditure for coals and candles, to keep the few cuſtomers together, will drain about 50l. out of 150l. then perhaps five applications in a week are made to the broker for another cuſtomer but to no purpoſe, becauſe he knows that a hundred pounds of the original ſtock yet remains, and until the whole be nearly expended, it is not his intereſt to find a new cuſtomer for the houſe. I am now I believe, telling almoſt every man's ſtory on his firſt entering into this line of buſineſs.

The firſt ſtep taken by the broker, is to advertiſe the houſe, which he will be ſure to make a charge of at leaſt one guinea for writing, attendance, &c. he confines the application to his own houſe, that he may have an opportunity of ſending ſuch as may apply to other houſes, or of appointing a time for a private meeting with a view of finding a freſh dupe. In this kind of enquiry four or five months are ineffectually conſumed: no proper perſon applies till the broker can find a new obeject, on whom he may practice his artifices.

Having at length found a perſon capable of being impoſed on, he practices a new edition of the knaveries

above

above deſcribed in the caſe of the laſt victim to his duplicity.

This ſecond young man having thus the misfortune to fall into ſuch diſhoneſt hands, is put into ſuch poſſeſſion of premiſes that have already proved the ruin of ſo many other perſons; but to his ſorrow, quickly finding the pit into which he has fallen, he endeavours to extricate himſelf; and for that purpoſe has recourſe to the gentleman broker who brought him into difficulties. The honeſt broker cannot find a cuſtomer till nearly the publican's laſt guinea is expended. After the advertiſement, and the other long train of dilatory et ceteras, when the publican as yet remaining juſt as much as is ſufficient to pay the broker for his honeſt labours, the latter then accoſts the unfortunate man he has reduced to beggary, and says, What will you give me if I find a perſon to take this houſe off your hands? The anſwer is, I will give any money in my power. Then adds the broker, I will do juſtice: I think I have a man in view; but for my ſervices I require in this particular inſtance, five, ſix, or ſeven guineas. I have moreover another propoſition to make; you know that the goods and fixtures coſt you eighty pounds on coming in; yes ſays the man, now if you pleaſe to divide fairly with me, ſhare and ſhare alike whatever ſum I can get from the other man's broker for the goods and fixtures, over and above what they coſt you, I will endeavour to clear for you thoſe five guineas you are to give me. The ruined publican wiſhing to diſentangle himſelf by any means, readily aſſents to this propoſition.

Though the buſineſs might be compleated in two or three hours, the gentleman broker knowing he is to be allowed a guinea per day, is always careful to ſpin it out two or three days; the more days the more guineas, and he is ingenious in finding cauſes of delay. During the courſe of the appraiſement, the broker ſometimes, for the purpoſe of ſcreening his knavery, and ſometimes for the purpoſe of concealing his own groſs ignorance

ignorance of the value of the goods, uſes a kind of ſecret hieroglyphics, intelligible only to himſelf. The following is a ſpecimen of his curious figures and ſymbols.

1 2 3 4 5 6 7 8 9 10
a e i o u y l m n r

This muſt be a precious rogue indeed, ſays the landlord to himſelf; but it is all for the better, perhaps by exacting more money for the goods than they really are worth, for I paid too dear for them already; he may pay himſelf that infamouſly unreaſonable ſum he wiſhes to charge me for his trouble. The bargain is is made, and the next unfortunate dupe is placed in the road to ruin, as well equipped for his journey as if he were mounted on Buffer or an Eclipſe.

The ſcene between two brokers, on one of thoſe occaſions, exhibits a moſt curious but turpid iſſue of over-reachings and villanies. Not content with deluding their employers, they frequently, ſuch is their love of roguery, deceive one another. It is no great honour to a broker to do one that is not of the profession, but when broker meets broker, then comes the tug of war. By way of commencing the attack, the ſelling Broker aſks about twice the value of the goods, ſuppoſing that his antoniſt would be aſhamed to offer him what they really are worth. If this firſt thruſt goes home, the ſelling broker next endeavours by higgling, &c. to do his opponent, ſo as to inviegle him into an agreement to take the goods at ſuch a value as may enable the going out Publican to make a handſome compenſation for the job.

We will now ſuppoſe the buying to be as deep as the ſelling broker, and therefore not to be done. In this caſe when all other methods fail, recourſe is had to the golden argument, and a guinea or two is ſlipped into his hand; but what would be wonderful, would a broker be found honeſt enough to reſiſt ſuch reaſoning, a third is called in, and among ſuch a congregation of brokers it is eaſy to foreſee the conſequences. The or-

der of the day among ſuch a trio would evidently be. "Do you ſerve me to-day, I will ſerve you to-morrow."

The popular indignation is ſtrong againſt the tricks of petty fogging attornies: but what is a petty-fogging attorney to a petty-fogging broker? the latter almoſt always is the more expert of the two in adroitneſs; he is not it is true, ſo much noticed, but he does not on that account forfeit his claim to pre-eminent roguery, like the mole his work, is the more effectual for being in the dark.

Some idea may be formed of thoſe gentlemen's mode of practices from the following bills.

	£.	s.	d.
Received from the brewer for finding a cuſ-			
cuſtomer for the Red Lion - -	2	2	0
From the man in the Red Lion to find him a			
ditto going out - - - - -	5	5	0
His charge for appraiſement when comingin,			
three days attendance - - -	3	3	0
His advertiſing the Red Lion three times and			
ſundry attendance to let the ſame -	2	12	6

The Second Cuſtomer wiſhing to go out.

Paid Broker as per Agreement	2	2	0
To his agreement to find a ſecond cuſtomer			
for the Red Lion - - -	5	5	0
Three advertiſements and ſundry attendance			
to let the ſame, to no purpoſe - -	2	12	6
To half of the 10l. 10s. received for the fur-			
niture more than you paid on coming in, as			
per agreement - - - -	5	5	0
To appraiſing him out, and three days attend-			
ance - - - - - -	3	3	0
	£31	10	0

In three months, the second poor man, who had the despair of a madman, pictured in his countenance, after calling at the brewhouse upwards of twenty times to no purpose, is waited upon by the broker, who cries out This too bad, but I have a scheme in view, which if it should succeed, will certainly do; but for which, besides appraising you out, I must have two guineas; (agreed). Now I will advertise the house on Monday, and I have a Publican or two on the spot, who will lend you three or four dozen of pots, these must be distributed in the various garrets, in the adjacent streets, you must also ask all your customers, (if any) as well as plenty of journeymen, &c. in the neighbourhood, telling them that a Guinea is left at your house for drinking money, if they will come and partake of it. You must be sure when the house is full, that you and another man are getting in all the pots that have been left out, and placing them. At twelve o'clock you must be sending beer out in gallons, I will attend and do the business."---At ten o'clock the house represents Bedlam, several persons come and enquire particulars, but the Broker is sure to send them away, and about one o'clock, a customer is found, who is at last as completely fixed for the Red-lion, as the former man was.

Therefore in about three or four months, the Red or the Black Lion, produces without any risk in trade 31l. 4s. to the broker.

But as the Publicans have now assembled themselves, as wise men, into a committee to conduct every species of matter that may be conducive to the welfare of their brother publicans, I beg leave to submit the before-mentioned, in order that those nefarious practices, that is to say robberies, should be checked; and that the committee should appoint proper persons to hear complaints,---punish the guilty broker, &c.

If the young beginner wants to have a public-house, let him and a friend apply to a brewer or distiller, there inform him of his money, and of what kind of a house he wants; and as fair men, whose interest is to find

cuſtomers, will give the applicants every information; if the houſe in queſtion is in their own trade they will open their books to inform the parties what trade the houſe has done; and if not in their own trade, will, with pleaſure, ſend one of their coopers or clerks to get the trade, rent, &c. with every other particular requiſite for the young beginner, which is the ſafeſt method for the publican to receive his information, and not from any made up books and receipts that might be made on purpoſe to deceive the ignorant, by either the artful landlord or the cunning broker. But upon a future day I hope to publiſh their method of meeting to ſettle buſineſs when they value the goods: the trick, therein practiſed, and a hiſtory of the trade from its firſt origin, ſhall appear, and alſo the price of all kinds of houſehold furniture, fixtures, &c. ſhall be laid down ſo plain, that every man of common capacity may with eaſe become his own houſe-broker, or, if not, may revalue after them, &c. To ſave the expence of broker's fees, which are either five or ſix guineas, I would recommend the two publicans to agree about the price of the goods, allowing a certain ſum for ware and tare, according to the length of time the party has been in poſſeſſion; which, if ſo agreed, would prevent the advantage being taken as before mentioned.

I ſhall conclude this little, but I hope uſeful publication, with declaring my total diſregard of the malevolent oppoſition from the detected houſe-broker. It is natural in a ſwindler to fear the officer of juſtice, and to hate the witneſs, by whoſe evidence he is brought to merited puniſhment; it is natural in the broker to hate and dread a work which unveils the enormous turpitude of his conduct. But when the welfare of the public requires a ſevere operation any foreneſs the rotten part may feel, ſhould never prevent the ſound from cutting them away. If in this piece the honeſt and induſtrious publican will be ſhielded from the arts and ſnares of a knaviſh broker, I ſhall utterly deſpiſe the angry declamations of thoſe gentlemen ſmarting under the rod, and diſappointed of their future prey.

The following Letter I circulated, and convened three Meetings at my own expence, in order to petition Parliament; and notwithstanding my having the following opinion signed by MR. ERSKINE, *the Counsellor, for the purpose, I could not find even one that would take the Chair, so much is each Publican in Chains with his Brewer.*

TO THE

Licenced Victuallers,

RESIDING IN

London, Westminster, Borough of Southwark, and places adjacent.

Nov. 26, *Dec.* 5 and 13, 1799.

WE whose Names are hereunto subscribed, having taken into consideration the conduct of the Porter Brewers, in raising the price of a Butt of Beer to five Guineas, and conceiving also that we already labour under several grievances, which are experienced by no other class of men in this metropolis, are of opinion,

I. That the payment of the sum of one Shilling imposed by the Brewer, upon laying in each Butt of Porter, ought in future to be resisted—Because we conceive that every person ought to deliver the goods purchased of him, free of all expence.

II. That

II. That the ſum of three-pence impoſed by Brewers for every barrel of Amber, and fourpence for every barrel of Ale they lay in, ought no longer to be paid; for the foregoing Reaſon.

III. That the ſum of one Shilling for fining each Butt of Beer is alſo an impoſition, and ought not to be allowed---Becauſe all Porter ought to be ſent in to the Publican in ſuch a ſtate as to be fit for Sale.

IV. That regaling the Brewers' ſervants with victuals and drink ought to be diſcontinued, as an abſurd cuſtom; to beſtow no harſher term on it——Becauſe the Servants of the Butcher and Baker might, with the ſame propriety claim the ſame privilege.

V. That a ſubſcription of one Shilling and Sixpence per Butt of Beer, drawn by every Publican for one Month, ſhould be entered into, in order to apply for an act of Parliament for aboliſhing the above Cuſtoms, Cuſtoms which are ſo injurious to Licenſed Victuallers, that we ſcruple not to pronounce, that the ſums levied upon them in theſe three articles alone have occaſioned the ruin of thouſands; the groſs ſum amounting from 25l. to 60l. per annum, according to the draft of beer.

As it is impoſſible for us to ſuperintend and conduct this buſineſs, by collecting ſubſcriptions to cary it into effect, we have authoriſed Mr. Boyle, Vine-ſtreet, Piccadilly, and aſſiſtants, to be employed by him, to collect ſubſcriptions, and to give conditional receipts for the ſame. And we have alſo appointed Mr. K.----, Attorney at Law, our Solicitor, to prepare and carry in a petition to parliament for the above purpoſes. The money collected by Mr. Boyle, to be depoſited in the hands of Mr. Drummond, banker; but if the application to parliament ſhould fail, the ſurplus to be returned, after defraying all the expences that ſhall have been incurred.

In order to point out the neceſſity for aboliſhing thoſe oppreſſive cuſtoms, we beg leave to ſtate the following facts,

facts, and humbly ſubmit them to the conſideration of every Licenſed Victualler.

	l.	s.	d.
1ſt. If a perſon ſhall draw twelve Butts a month, the ſaving will amount, per annum, to	7	16	0
2nd. As the Publican loſes by the grounds of his Beer what he gains by the cooper's finings, beſides impoveriſhing his Beer by the preſent mode of fining, his ſaving will amount in this article, to the ſame ſum per annum, viz.	7	16	0
3d. If the Brewer's Servants call twice in a month, the ſavings may be eſtimated at, per annum - - - - - -	2	12	0
4th. That the brewers ought to allow the ſum of three Shillings for the grounds or bottoms per Butt, as it is well known that three gallons are uſually loſt to the Publican in that article, which amounts to, per annum -	23	8	0
5th. The ſums of fourpence per Barrel paid for Ale, and threepence per Barrel for Amber, which amounts to, per annum - -	3	10	0
Total Loſs	45	2	0

There is no doubt but the Legiſlature will ſee the propriety of this application for relief; more eſpecially when from the laſt yearly account of Porter brewed in London alone, the Brewers will gain by the preſent riſe, in that article, a ſum almoſt incredible.

From the returns made by twelve Brewers, in one year, up to July, 1799, the number of Barrels brewed is 1,176,152---which makes 392,050 Butts.

	l.	s.	d.
Profit by the preſent riſe, at Fifteen Shillings per Butt, is - - - -	294,038	0	0

Carry over

One

One Shilling per Butt for ſending it in, amounts to - - - - -	19,602 0 0
Bottoms or Grounds at leaſt at two Gallons per Butt, value one Shilling per Gallon, amounts to - - - - -	39,204 0 0
	352,814 0 0

CASE FOR COUNSEL.

A. a Porter Brewer, ſerves B. a Publican, with Beer, and beſides charging him Five Guineas payable per Butt, when ſold, demands one Shilling per Butt for laying in the Beer into B's. cellar, and another Shilling for fining each Butt; which fining means rendering it fit for ſale. Independent of theſe charges, which are deemed impoſitions, A's Servants claim it as a right that the Publican ſhall ſupply them with victuals and a pot of Beer each, every time they put any Beer into B's cellar. Theſe three demands being ſubmitted to ever ſince the beginning of the reign of George the Firſt.

Quere. Can B. legally reſiſt the payment of the two ſhillings per Butt; and be juſtified in refuſing to regale A's Servants, though theſe have been ſanctioned by cuſtom.

Anſ. *Since for a great length of time one ſhilling per butt, and one ſhilling for fining, has been paid to the Brewer, ſuch payments amount to complete evidence of conſent, on the part of the Publican, to pay theſe prices for the Beer already delivered; but he may enter into a new contract, and refuſe to be ſerved, any longer at ſuch prices; and in the ſame man-*

manner may refuſe to ſupply the Brewer's ſervant's with proviſions or liquor: for the cuſtom is not binding, unleſs as it is evidence of paſt conſent.

2nd. As many Publicans are Tenants to Brewers, does the act of renting houſes of them, where the above uſage has prevailed, oblige them to comply with the cuſtom;

3d. *Quere.* As the Brewers have raiſed their Porter fifteen Shillings per Butt, are you of opinion that Parliament would grant relief to the Publicans upon their petitioning to have the above impoſition aboliſhed?

4th. Have the Publicans a right to enter into a ſubſcription for defraying the expence of procuring ſuch an act?

Anſ. *Where Brewers are the owners of Public Houſes, their rights muſt of courſe depend upon the different agreements.*

It is impoſſible for me to give any opinion as to what Parliament may be expected to do upon any petition of the Publicans, reſpecting the price of Porter, or reſpecting any other grievance they may complain of: but they have an undoubted right to Petition, and may legally raiſe a ſubſcription to Petition amongſt themſelves to defray the expences of it.

T. ERSKINE.

Serjeant's Inn,
December 5, 1799.

REGULATIONS

REGULATIONS

OF

SOLDIERS QUARTERED.

By an act passed the 25th day of March, 1800. cap. 27. it is ordered that in case any person shall find himself aggrieved, in that such constable, tithingman, or headborough, chief officer, or magistrate, (such chief officer or magistrate not being a justice of the peace) has quartered or billetted in his house a greater number of soldiers than he ought to bear in proportion to his neighbours, and shall complain thereof to one or more justices of the peace of the division, city, or liberty, where such soldiers are quartered; or in case such chief officer or magistrate shall be a justice of the peace, then on complaint made to two or more justices of the peace, of such division, city, or liberty, such justices respectively shall have, and have hereby a power to relieve such person, by ordering such and so many of the soldiers to be removed and quartered upon such other person or persons as they shall see cause; and such other person or persons shall be obliged to receive such soldiers accordingly.

No justice having any military office, to be concerned in billetting his soldiers.

The High Constables, Headboroughs, and Tythingmen, are authorised to billet the soldiers in Westminster, &c.

Petty constables, &c. can quarter soldiers in their respective divisions.

The constables in Westminster must deliver lists upon

oath, at every quarter ſeſſions, of every perſon obliged to receive ſoldiers; and ſuch liſts, the clerk of the peace muſt ſhew to any houſe-keeper, without any fee; copies of the ſame may be had at two pence a ſheet, of 150 words.

Officers, men and horſes, belonging to the horſe, or dragoons, are to be quartered, &c.

Dragoons, &c. quartered on perſons who have no ſtables, may be removed to thoſe who have ſtables.

Dragoons, and their horſes are to be billetted in the ſame houſes.

Commanding officers may exchange any men or horſes quartered in any town or place, with another man or horſe quartered in the ſame place, for the benefit of the ſervice.

Any juſtice of the peace may order conſtables to give an account of the number of ſoldiers quartered.

If innholders furniſh the men quartered on them with candles, vinegar, and ſalt, gratis, (except when on a march,) by giving the ſoldier the uſe of fire and other utenſils, for dreſſing and eating their meat, ſuch ſoldiers ſhall provide their victuals and ſmall beer.

Officers muſt give notice to inn-keepers of ſubſiſtence-money in their hands; which ſhall be within four days at the fartheſt after the receipt of the ſame, as aforeſaid; and the ſaid inn-keepers and others, ſhall then and there acquaint ſuch officer or officers with the accounts or debts, (if any ſhall be) between them and the officer and ſoldiers ſo quartered in their reſpective houſes; which accounts the ſaid officer or officers is or are hereby required to accept of, and immediately pay the ſame, before any part of the ſaid pay or ſubſiſtence be diſtributed either to the officers or ſoldiers: provided the ſaid accounts exceed not, for a commiſſioned officer of horſe, being under the degree of a captain, for ſuch officers diet and ſmall beer, per day, two ſhillings: nor for one commiſſioned officer of dragoons, being under the degree of a captain,

for

ſuch officer's diet and ſmall beer, per day, one ſhilling, nor for one commiſſioned officer of foot, under the degree of a captain, for ſuch officer's diet and ſmall beer, per day, one ſhilling; and if ſuch officer ſhall have a horſe, or horſes; for each, for their hay and ſtraw, per day, ſix pence: nor for one light horſeman's diet and ſmall beer, per day, ſeven pence; and hay and ſtraw for his horſe, per day, ſix pence; nor for one dragoon's diet and ſmall beer, per day, ſeven-pence; and hay and ſtraw for his horſe, per day, ſix-pence, nor for one foot ſoldier's diet and ſmall beer, per day, fivepence; and if any officer, or officers as aforeſaid ſhall not give notice as aforeſaid, and ſhall not immediately, upon producing ſuch account ſtated, ſatisfy, content, and pay, the ſame, upon proof thereof, ſhall be declared caſhiered.

No wives or children may be quartered in any houſe againſt the conſent of the landlord.

AN ABSTRACT OF ANOTHER ACT,

For increaſing the Rates of Subſiſtence to Inn-keepers, and others on quartering Soldiers. Paſſed in England, Wales, and the Town of Berwick upon Tweed.
[16th. May, 1800.]

For the better payment of Inn-holders and others on whom non-commiſſioned officers and private Soldiers are quartered and billeted, who ſhall be furniſhed with diet and ſmall beer at their quarters; and an option is given to ſuch Inn-holders and others, to furniſh certain articles gratis, in lieu of diet and ſmall beer at the rates precribed; and whereas, the occaſion of marching and quartering troops as increaſed, and may continue, and the rules prescribed for furniſhing ſoldiers with neceſſaries from the high price of proviſions, inadequate, and are productive of diſtreſs to ſuch inn-holders and others.

It is enacted by this act, that every non-commiſſioned officer, and private ſoldier who ſhall be furniſhed with diet and ſmall beer, within the aforeſaid part of Great Britain, and for articles which have been furniſhed in lieu thereof, one halfpenny per day to be allowed to the inn-holders or other perſons on whom ſuch non-commiſſioned officers or private ſoldiers ſhall be quartered and billeted by virtue of the ſaid act, they ſhall pay and allow for the ſame one ſhilling and fourpence per day, and that the accounts of the ſame ſhall be rendered, and payment thereof made, in like manner as is directed in the ſaid act now in force touching the former rates of ſeven-pence per day, for the cavalry, and five-pence per day for the infantry; making for infantry one ſhilling and four pence per day, and for cavalry per day one ſhilling and two pence, for hay and ſtraw, and one ſhilling and four pence, for diet ſo furniſhed by each publican, &c.

It

It is enacted, that all non-commissioned officers and soldiers shall be entitled to receive their diet and small beer from the inn-holders or other persons on whom they may be billetted, while on the march, as also on and for the day of their arrival at the place of thier destination, and on the two subsequent days, unless either of the subsequent days shall be a market day in and for the town or place where such officer or soldiers shall be billeted, or within the distance of two miles thereof, in which case it shall and may be lawful for the inn-holder, or other person, to discontinue on and from such market day the supply of diet and small beer, and to furnish in lieu thereof the articles, bed, salt, vinegar, and candles.

Persons paying money to non-commissioned officers or soldiers on a march in lieu of furnishing diet and small beer, liable to be punished.

When halted on a march, non-commissioned officers or soldiers are entitled to diet and small beer from the persons so quartered, as after arriving at their destination.

And if such halting be only for a day after arrival, and that be a market-day, their diet and small beer is not to be discontinued, but to be continued on said market-day.

All non-commissioned officers and private men employed in recruiting, and the recruits by them raised, shall, while on the march, and for two days after the day of their arrival at any recruiting station, be entitled to the same benefits as are herein before provided in regard to troops upon the march; but no recruit on their recruiting station, shall be entitled to be supplied with diet and small beer, at the rate herein before prescribed, except at the option of the person on whom he shall be quartered: Provided also nevertheless, that in case any such recruiting party, with the recruits by them raised shall remove from their station, and after a time shall return to the same place, they and the recruits by them raised, so returning, shall not be again entitled to the supply

supply of diet and small beer for such two days as aforesaid, unless the period between the time of their removal from such place, and their return thereto, shall have exeeded twenty-eight days.

The aforesaid act is to be in full force from the eighteenth of May last, until the twenty-fifth day of March, 1801, or until repealed by some future act.

After giving all the necessary instructions for porter, spirits, &c. &c. I shall lay down, in the plainest method the different calculations of liqour by the following Tables; which is to be purchased by weight only, and, according to the strength, will ascertain to a penny the price paid.

EXPLANATION

EXPLANATION

OF THE FOLLOWING

TABLES;

These Tables shew the Prices of the Odd Gallons of a Tun of any kind of Liquor from £41 per Tun to £100.

Gal.	41 *l.p.* Tun. *l.*	*s.*	*d.*	42 *l.p.* Tun. *l.*	*s.*	*d.*	43 *l.p.* Tun. *l.*	*s.*	*d.*	44 *l.p.* Tun. *l.*	*s.*	*d.*
1	0	3	3	0	3	4	0	3	$4\frac{3}{4}$	0	3	$5\frac{3}{4}$
2	0	6	6	0	6	8	0	6	$9\frac{3}{4}$	0	6	$11\frac{3}{4}$
3	0	9	9	0	10	0	0	10	$2\frac{3}{4}$	0	10	$5\frac{1}{2}$
4	0	13	0	0	13	4	0	13	$7\frac{3}{4}$	0	13	$11\frac{1}{2}$
5	0	16	3	0	16	8	0	17	$0\frac{3}{4}$	0	17	$5\frac{1}{2}$
6	0	19	$6\frac{1}{4}$	1	0	0	1	0	$5\frac{1}{2}$	1	0	$11\frac{1}{2}$
7	1	2	$9\frac{1}{4}$	1	3	8	1	3	$10\frac{1}{2}$	1	4	$5\frac{1}{2}$
8	1	6	$0\frac{1}{2}$	1	6	4	1	7	$3\frac{1}{2}$	1	7	11
9	1	9	$3\frac{1}{4}$	1	10	0	1	10	$8\frac{1}{2}$	1	11	5
10	1	12	$6\frac{1}{4}$	1	13	8	1	14	$1\frac{1}{2}$	1	14	11
20	3	5	$0\frac{3}{4}$	3	6	4	3	8	3	3	9	10
30	4	17	$7\frac{1}{4}$	5	0	0	5	2	$4\frac{1}{2}$	5	4	9
126	20	10	0	21	0	0	21	10	0	22	0	0

Gal.	45 *l.p* Tun. *l.*	*s.*	*d.*	46 *l.p.* Tun. *l.*	*s.*	*d.*	47 *l.p.* Tun. *l.*	*s.*	*d*	48 *l.p.* Tun. *l.*	*s.*	*d.*
1	0	3	$6\frac{1}{4}$	0	3	$7\frac{3}{4}$	0	3	$8\frac{3}{4}$	0	3	$9\frac{1}{2}$
2	0	7	$1\frac{1}{2}$	0	7	$3\frac{1}{2}$	0	7	$5\frac{1}{2}$	0	7	$7\frac{1}{4}$
3	0	10	$8\frac{1}{2}$	0	10	$11\frac{1}{2}$	0	11	$2\frac{1}{4}$	0	11	$5\frac{3}{4}$
4	0	14	$3\frac{1}{4}$	0	14	7	0	14	11	0	15	$2\frac{1}{2}$
5	0	17	$10\frac{1}{4}$	0	17	3	0	18	7	0	19	$0\frac{1}{2}$
6	1	1	5	1	1	$10\frac{3}{4}$	1	2	$4\frac{1}{2}$	1	2	$10\frac{1}{4}$
7	1	4	$11\frac{3}{4}$	1	5	$6\frac{1}{2}$	1	6	$1\frac{1}{4}$	1	6	$7\frac{3}{4}$
8	1	8	$6\frac{3}{4}$	1	9	$2\frac{1}{4}$	1	9	10	1	10	$5\frac{1}{2}$
9	1	12	$1\frac{1}{2}$	1	12	$10\frac{1}{4}$	1	13	$6\frac{3}{4}$	1	14	$3\frac{1}{4}$
10	1	15	$8\frac{1}{2}$	1	16	6	1	17	$3\frac{1}{2}$	1	18	1
20	3	11	5	3	13	0	3	14	$7\frac{1}{2}$	3	16	$2\frac{3}{4}$
30	5	7	$1\frac{1}{2}$	5	9	$6\frac{1}{4}$	5	11	$10\frac{3}{4}$	5	14	$3\frac{1}{4}$
126	22	10	0	23	0	0	23	10	0	24	0	0

Gal.	49 *l.*	49 *s.*	49 *d.*	50 *l.*	50 *s.*	50 *d.*	51 *l.*	51 *s.*	51 *d.*	52 *l.*	52 *s.*	52 *d.*
1	0	3	10½	1	3	11½	0	4	0¼	0	4	1½
2	0	7	9¼	0	7	11	0	8	1	0	8	3
3	0	1	7¾	0	11	10¾	0	12	1¾	0	12	4½
4	0	15	6½	0	15	10¼	0	16	2¼	0	16	6
5	0	19	5¼	0	19	10	1	0	2½	1	0	7½
6	1	3	3¾	1	3	9½	1	4	3¼	1	4	9
7	1	7	2½	1	7	9¼	1	8	3½	1	8	10½
8	1	11	1¼	1	11	8¾	1	12	4½	1	13	0
9	1	14	11¾	1	15	8¼	1	16	5	1	17	1½
10	1	18	10½	1	19	8	2	0	5¼	2	1	3
20	3	17	9¼	3	19	4½	4	0	11¼	4	2	6½
30	5	16	8	5	19	0½	6	1	5	6	3	9¼
126	24	10	0	25	0	0	25	10	0	26	0	9

Gal.	53 *l.*	53 *s.*	53 *d.*	54 *l.*	54 *s.*	54 *d.*	55 *l.*	55 *s.*	55 *d.*	56 *l.*	56 *s.*	56 *d.*
1	0	4	2¼	0	4	3¼	0	4	4½	0	4	5¼
2	0	8	4¾	0	8	6½	0	8	8¼	0	8	10½
3	0	12	7¼	0	12	10½	0	13	1	0	13	3¾
4	0	16	9½	0	17	1½	0	17	5½	0	17	9¼
5	1	1	0	1	1	5	1	1	9¾	1	2	2½
6	1	5	2½	1	5	8½	1	6	2¼	1	6	7¾
7	1	9	5	1	9	11¾	1	10	6½	1	11	1½
8	1	13	7½	1	14	3¼	1	14	11	1	15	9¾
9	1	17	9¾	1	18	6¾	1	19	3¼	1	19	11¾
10	2	2	0¼	2	2	10¼	2	3	7¼	2	4	5¼
20	4	4	0½	4	5	8½	4	7	3½	4	8	10½
30	6	6	2	6	8	6¾	6	10	11¼	6	13	4
126	26	10	0	27	0	0	27	10	0	28	0	9

Gal.	57 *l.p.* Tun.			58 *l.p.* Tun.			59 *l.p.* Tun.			60 *l.p* Tun.		
	l.	*s.*	*d.*	*l.*	*s.*	*d.*	*l.*	*s.*	*d.*	*l.*	*s.*	*d.*
1	0	4	6 1/4	0	4	7	0	4	7	0	4	9
2	0	9	0 1/2	0	9	2 1/2	0	9	2 1/2	0	9	6 1/4
3	0	13	6 3/4	0	13	9 1/2	1	14	0 1/2	0	14	3 1/4
4	0	18	1	0	18	8 3/4	0	18	8 3/4	0	19	0 2/3
5	1	2	7 1/4	1	3	0	1	3	4 3/4	1	3	9 2/3
6	1	7	1 1/2	1	7	7 3/4	1	8	1	1	8	6 3/4
7	1	11	7 3/4	1	12	2 1/2	1	12	9 1/4	1	13	3 3/4
8	1	16	2 1/4	1	6	9 3/4	1	17	5 2/3	1	88	8
9	2	0	8 1/2	2	1	5	2	2	1 2/3	2	2	10 1/4
10	2	5	2 3/4	2	6	0 1/4	2	6	9 3/4	2	7	7 1/4
20	4	10	5 1/2	4	1	0 3/4	4	3	7 3/4	4	15	2 3/4
30	6	15	8 1/2	6	1	1	7	0	5 2/3	7	0	10 1/4
126	28	10	0	26	9	0	29	10	0	30	0	0

Gal.	61 *l.p.* Tun.			62 *l p.* Tun.			63 *l.p.* Tun.			64 *l. p.* Tun		
	l.	*s.*	*d.*	*l.*	*s.*	*d.*	*l.*	*s.*	*d.*	*l.*	*s.*	*d.*
1	9	4	10	0	4	11	0	5	0	0	5	0 2/3
2	0	9	8	0	9	10	0	10	0	0	10	1 3/4
3	0	14	6 1/4	0	14	9	0	15	0	0	15	2 3/4
4	0	19	4 1/4	0	19	8	1	0	0	1	0	3 3/4
5	1	4	2 3/4	1	4	7	1	5	0	1	5	4 3/4
6	1	9	0 2/3	1	9	6 1/4	1	10	0	1	10	5 3/4
7	1	13	10 2/3	1	14	5 1/4	1	15	0	1	15	6 2/3
8	1	18	8 3/4	1	19	4 1/4	2	0	0	2	0	7 2/3
9	2	3	6 3/4	2	4	3	2	5	0	2	5	8 2/3
70	2	8	4 3/4	2	9	2 1/4	2	10	0	2	10	9 2/3
20	4	16	9 3/4	4	18	4 3/4	5	0	0	5	1	7
30	7	5	2 3/4	7	7	7 1/4	7	10	0	7	12	4 3/4
126	30	10	0	31	0	0	31	10	0	32	0	0

Gal.	65 *l.p.* Tun.			66 *l.p.* Tun.			67 *l.p.* Tun.			68 *l.p.* Tun.		
	l.	*s.*	*d.*	*l.*	*s.*	*d.*	*l.*	*s*	*d.*	*l.*	*s.*	*d.*
1	0	5	$2\frac{3}{4}$	0	5	$2\frac{3}{4}$	0	5	$3\frac{3}{4}$	0	5	$4\frac{3}{4}$
2	0	10	$3\frac{1}{2}$	0	10	$4\frac{1}{2}$	0	10	$7\frac{1}{2}$	0	10	$9\frac{1}{2}$
3	0	15	$5\frac{1}{2}$	0	15	$8\frac{1}{2}$	0	15	$11\frac{1}{2}$	0	16	$2\frac{5}{4}$
4	1	0	$7\frac{1}{2}$	1	0	$11\frac{1}{4}$	1	1	3	1	1	7
5	1	5	$9\frac{1}{4}$	1	6	$2\frac{1}{4}$	1	6	7	1	6	$11\frac{3}{4}$
6	1	10	$11\frac{1}{4}$	1	11	5	1	11	$10\frac{3}{4}$	1	12	$4\frac{2}{3}$
7	1	16	1	1	16	$\frac{3}{4}$	1	17	$2\frac{1}{2}$	1	17	$9\frac{1}{4}$
8	2	1	3	2	1	$10\frac{1}{4}$	2	2	$6\frac{1}{4}$	2	3	2
9	2	6	5	2	7	$1\frac{1}{2}$	2	7	$10\frac{1}{4}$	2	8	$6\frac{1}{2}$
11	2	11	7	2	12	$4\frac{1}{2}$	2	13	2	2	13	$11\frac{2}{3}$
20	5	3	2	5	4	9	5	6	4	5	7	11
30	7	14	9	7	17	$1\frac{1}{2}$	7	9	$16\frac{1}{4}$	8	1	$10\frac{3}{4}$
126	30	10	0	33	0	0	33	0	10	34	0	0

Gal.	69 *l.p.* Tuu.			70 *l.p.* Tun.			71 *l.p.* Tun.			72 *l.p.* Tun.		
	l.	*s.*	*d.*	*l.*	*s.*	*d.*	*l.*	*s.*	*d.*	*l.*	*s.*	*d.*
1	0	5	$5\frac{1}{2}$	0	5	$6\frac{1}{2}$	0	5	$7\frac{1}{2}$	0	5	$8\frac{1}{2}$
2	0	10	$11\frac{1}{4}$	0	11	$1\frac{1}{4}$	0	11	3	0	11	5
3	0	16	5	0	16	$7\frac{3}{4}$	0	16	$10\frac{3}{4}$	0	17	$1\frac{2}{3}$
4	1	1	$10\frac{3}{4}$	1	2	$2\frac{1}{2}$	1	2	$6\frac{1}{2}$	1	2	$10\frac{1}{4}$
5	1	7	$4\frac{1}{2}$	1	7	$9\frac{1}{4}$	1	8	2	1	8	$6\frac{3}{4}$
6	1	12	$10\frac{1}{4}$	1	13	$3\frac{3}{4}$	1	13	$9\frac{1}{2}$	1	14	$3\frac{1}{4}$
7	1	18	$3\frac{2}{3}$	1	18	$10\frac{1}{2}$	1	19	$5\frac{1}{4}$	1	19	$11\frac{3}{4}$
8	2	3	$9\frac{1}{2}$	2	4	$5\frac{1}{4}$	2	5	$0\frac{3}{4}$	2	2	$8\frac{1}{3}$
9	2	9	$3\frac{1}{4}$	2	9	$11\frac{3}{4}$	2	10	$8\frac{1}{2}$	2	11	5
10	2	14	9	2	15	$6\frac{1}{2}$	2	16	4	2	17	$1\frac{2}{3}$
20	5	9	$6\frac{1}{4}$	5	11	$0\frac{1}{2}$	5	12	$8\frac{3}{4}$	5	14	3
30	8	4	$3\frac{1}{4}$	8	6	8	8	9	$0\frac{1}{4}$	8	11	5
126	34	10	0	35	10	0	35	10	0	36	0	0

Gal	73 l. p. Tun. l.	s.	d.	74 l. p. Tun l.	s.	d.	75 l. p. Tun. l.	s.	d.	76 l. p. Tnn. l.	s.	d.
1	0	5	9½	0	5	10¼	0	5	11⅓	0	6	0¼
2	0	11	7	0	11	8½	0	11	10¾	0	12	0¾
3	0	17	4½	0	17	7⅓	0	17	10½	0	18	1
4	1	3	2	1	3	5¾	1	3	9½	1	4	1½
5	1	8	11½	1	9	4⅓	1	9	9	1	10	1¾
6	1	14	9	1	15	2¾	1	15	8½	1	16	2¼
7	2	0	6½	2	1	1¾	2	1	8	2	2	2½
8	2	6	4	2	6	11	2	7	7⅓	2	8	3
9	2	12	1½	2	12	10¼	2	13	6¾	2	14	3¼
10	2	17	11	2	18	8¾	2	19	6¼	3	0	3¾
20	5	15	10¼	5	17	5½	5	19	0½	6	0	7½
30	8	13	9⅔	8	16	2¼	8	18	6¾	9	0	11¼
126	36	10	0	37	0	0	37	10	0	38	0	0

Gal.	97 l. p. Tun. l.	s.	d.	98 l. p. Tun. l.	s.	d.	99 l. p. Tun. l.	s.	d.	100 l. p. Tun l.	s.	d.
1	0	7	8⅓	0	7	9¼	0	7	10⅓	0	7	11
2	0	15	4½	0	15	6½	0	15	8½	0	15	10¾
3	1	3	1½	1	3	3¾	1	3	6¾	1	3	9¼
4	1	10	9⅓	1	11	1¼	1	11	5	1	11	8¾
5	1	18	5½	1	18	10⅓	1	19	3¼	1	19	8
6	2	6	2¾	2	9	7¾	2	7	1½	2	7	7¼
7	2	13	10½	2	14	5½	2	14	11¾	2	15	5½
8	3	1	7½	3	2	2	3	2	10	3	3	5¾
9	3	9	3¾	3	9	11⅔	3	10	8½	3	11	5
10	3	16	11¼	3	17	9¼	3	18	6¾	3	19	4⅓
20	7	13	11½	7	15	6½	7	17	1½	7	18	8¾
30	11	10	11	11	13	4	11	15	8½	11	18	1
126	48	10	0	49	0	0	49	10	0	50	0	0

The Gauge of the following casks, by the head, bulge, or length, standing and lying, shewing the quantity of gallons they ought to contain, and the dimensions of each cask, that by finding any deficiency in the admeasurement may immediately conclude your casks are short of the quantity they ought to contain:

	Length. In.	Ten.	Head. In.	Ten.	Bulge. In.	Ten.
One butt contains 108 g. or 3 bar.	46		24	7	31	1
One puncheon 72 ditto, 2 ditto	36		23	6	28	
One Hogshead 54 ditto	31	8	22		26	
Half ditto 27 ditto	24	5	17	8	21	
One barrel 36 ditto	26	5	20		23	
One kilderkin 18 ditto	21		16		18	
One firkin 9 ditto	16	4	12		15	

A Table of Fees and Expences usually paid by Publicans.

	s.	*d.*
For starting every barrel of beer -	0	1
For stopping every 20 butts of started beer	2	0
To the cooper for every firkin of finings	4	0
Or finings for every butt of beer consumed	1	0
For removing of a butt of beer from a starting cellar abroad into the home cellar	1	0
Ditto for a puncheon - -	0	8
For removing a butt or puncheon in the home cellar, and for ale in the same proportion	0	6
For the fee or use of every tap-tub -	0	6
Ditto fave all - - - -	1	6
Ditto tunnel - - -	0	1
Ditto water tub - -	2	6

No charge on fining tubs, they the fole property of the cooper.

To Guage a Beer Puncheon standing by inches, and the quantity given in gallons and quarts by the number of wet inches when guaged.

Inches.	Gal.	Quarts.	Inches.	Gal.	Quart.
1	1	3	19	38	2
2¼	3	1	20	40	2
3	5		21	43	
4	6	3	22	45	1
5	8	2	23	47	1
6	10	2	24	50	
7	12	2	25	51	2
8	14	2	26	53	3
9	16	2	27	55	3
10	18	2	28	57	3
11	20	2	29	59	3
12	23		30	61	3
13	25		31	63	2
14	27		32	65	2
15	29	1	33	67	1
16	31	2	34	68	3
17	33	3	35	70	3
18	36		36	72	

THE

PUBLICAN'S

TRUE FRIEND,

Or, Gauging Assistsnt:

Shewing the Gauge of the several Sorts of Casks, lying, or standing, with the Gallons they contain, and the Dimensions of Vessels, by a common Porter Rule, thus enabling the Publican to detect or guard against the Fraud of Servants, Distillers, Wine Merchants &c. &c.

4 Gallon - Casks lying.				
In.	Ten.		Gal.	Qu.
1	2	is	0	1
2	0		0	0
2	6		0	3
3	1		1	0
3	7		1	1
4	2		1	2
4	7		1	3
5	2		2	0
5	8		2	1
6	3		2	2
6	8		2	3
7	3		3	0
7	9		3	1
8	5		3	2
9	4		3	3
10	5		4	0

5 Gallon Casks.				
In.	Ten.		Gal.	Qu.
1	2	is	0	1
1	8		0	2
2	4		0	3
2	9½		1	0
3	3		1	1
3	8		1	2
4	2		1	3
4	6		2	0
5	0		2	1
5	4		2	2
5	8		2	3
6	2		3	0
6	6		3	1
7	0		3	2
7	4		3	3
7	9		4	0
8	4		4	1
9	0		4	2
9	7		4	3
10	9		5	0

6 Gallon Casks. lying.				
In.	Ten		Gal.	Quart
0	9		0	1
1	6		0	2
2	1		0	3
2	6		1	0
3	1		1	1
3	6		1	2
4	0	is	1	3
4	4		2	0
4	7		2	1
5	2		2	3
5	5½		2	0
5	9		3	2
6	2½		3	3
6	6		3	2
7	0		3	3
7	4		4	0
7	8½		4	1
8	2		4	2
8	6		4	3
9	6		5	0
9	6		5	1
10	4		5	2
11	0		5	3
11	9		6	0

8 Gallon Casks. lying.			
In.	Ten.	Gal.	Qu.
1	1	0	1
1	8	0	2
2	3	0	3
2	8	1	0

3	2	is	1	1
3	5		1	2
3	9		1	3
4	2		2	0
4	5		2	1
4	8		2	2
5	2		2	3
5	5		3	0
5	8		3	1
6	1		3	2
6	4		3	3
6	7		4	0
6	9½		4	1
7	2½		4	2
7	5½		4	3
7	9		5	0
8	1½		5	1
8	5		5	2
9	0		5	3
9	3		6	0
9	6		6	1
9	9		6	0
10	2		6	3
10	5		7	0
11	1		7	1
11	7		7	2
12	3		7	3
13	2		8	0

10 Gallon Casks, lying.

In.	Ten.		Gal.	Quart
1	5	is	0	2
2	5		1	0
3	1½		1	2
3	8		2	0
4	4½		2	2
4	4		3	0
5	5		3	2
6	0		4	0

6	5	is	1	2
7	0		2	0
7	4		2	2
7	9½		3	0
8	4½		6	2
8	8		7	0
9	5		7	2
10	2		8	0
10	8		8	2
11	5		9	0
12	5		9	2
14	0		10	0

12 Gallon Casks. lying.

In.	Ten.		Gal.	Qu.
1	6	is	0	0
2	4		1	2
3	3		1	0
4	0		2	2
4	5		2	2
4	9½		3	0
5	5		3	2
6	0		4	0
6	4		4	2
6	7		5	0
7	1		5	2
7	5		6	0
7	9		6	2
8	3		7	0
8	7½		7	2
9	0		8	0
9	9		9	0
9	4		9	2
10	9		10	0
10	9½		10	0
11	8		10	0
12	5		11	0
13	2		11	0
15	0		12	0

16 Gallon Casks; lying.

In.	Ten.		Gal.	Qu.
1	5	is	0	2
2	2		1	0
2	8		1	2
3	4		2	0
4	0		2	2
4	5		3	0
4	9		3	2
5	3		4	0
5	8		4	2
6	2		5	0
6	7		5	2
7	0		6	0
7	3		6	2
7	7		7	0
8	1		7	2
8	4		8	0
9	1		9	0
9	5		9	2
9	9		10	0
10	2		10	2
10	6½		11	0
11	0½		11	2
11	5		12	0
11	9		12	2
12	4		13	0
13	0		13	2
13	5		14	0
14	1		14	2
14	7		14	0
15	5		15	2
16	5½		16	0

20 Gallon Casks. lying.

In.	Ten.		Gal.	Qu.
1	0	is	0	2
1	9		1	0

2	5	is	1	2	Half Hogshead,					2	3½	is	1	0
3	0		2	0	31½ Gallons					2	9		2	0
3	5		2	2	In.	Ten.	Gal	Qu.		3	4		3	0
4	0		2	0	1	9	is	1	0	3	9		4	0
4	5		3	2	2	9		2	0	4	4		6	0
5	0		3	0	3	6		3	0	5	0		7	0
4	5		3	2	4	3		4	0	5	4		8	0
5	0		4	0	5	0		5	0	5	8		9	0
5	4		4	2	5	6		6	0	6	2½		10	0
5	7½		5	0	6	3		7	0	6	6		11	0
6	1		5	2	6	9		8	0	7	0		12	0
6	4		6	0	7	6		9	0	7	3		13	0
6	7		6	2	8	1		10	0	7	6½		14	0
7	0		7	0	8	6		11	0	8	0		15	0
7	3		7	2	9	1		12	0	8	3		16	0
7	6½		8	0	9	6		13	0	8	6½		17	0
8	0		8	2	10	2		14	0	8	9½		18	2
8	3½		9	0	10	7		15	0	9	3		19	0
8	5		9	2	11	3		16	0	9	6		19	0
8	7		10	0	11	6		17	0	9	9½		21	0
9	0		10	2	11	9½		18	0	10	8		22	0
9	3		11	0	12	4		19	0	10	6		23	0
9	5		11	2	12	9		20	0	10	9½		24	0
9	8		12	0	13	4		21	0	11	2		25	0
10	1		12	2	13	9½		22	0	11	4½		26	0
10	4		13	0	14	6		23	0	11	7		27	0
10	7½		13	2	15	2		24	0	12	0		28	0
11	0		14	0	15	9		25	0	12	4		29	0
11	4		14	2	16	5		26	0	12	6		30	0
11	7½		15	0	16	9½		27	0	13	0		31	0
12	1		15	2	17	7		28	0	13	4		32	0
12	5		16	0	18	4		29	0	13	6		33	0
13	0		16	2	19	5		30	0	13	9		34	0
13	5		17	0	21	3		31	0	14	2½		35	0
13	9½		17	2	22	2		31	0	14	5		36	0
14	0½		18	0						14	7		37	0
15	0		18	2	Hogshead 63 Gal.					15	0		38	0
15	5		19	0	lying.					15	3		39	0
16	4		19	2	In.	Ten.	Gal.	Qu.		15	6		40	0
17	5		20	0	1	4	is	1	0	15	8½		41	0

16	1	is	42	0	18	5	is	50	0	21	4	is	57	0
16	3		43	0	18	9½		51	0	21	9		58	0
16	6		44	0	19	2½		50	0	22	4		59	0
16	9		45	0	19	6½		53	0	22	9		60	0
17	2½		46	0	20	0		54	0	23	5		61	0
17	6		47	0	20	5		55	0	24	5		62	0
17	9		48	0	20	9		56	0	26	0		63	0
18	3		49	0										

The dimensions of each Cask, lying or standing, with the quantity by inches and tenths.

Standing.			Lying.		Diagonal.	
Gal.		*In. Ten.*	*In.*	*Ten.*	*In.*	*Ten.*
2	is	9 7	8	7	9	0
3		10 6	9	5	10	3
4		12 3	10	5	11	3
5		13 1	11	0	12	3
6		13 1	12	0	13	0
8		14 6	13	2	14	3
10		15 8	14	0	15	4
12		17 2	14	9½	16	4
16		18 7	16	5	18	1
20		20 0	17	5	19	4
31½		23 3	22	2	22	7
63		31 0	26	0	28	5

Note. When the Gauge of the Cask is taken observe that Cask is even on the Stillions,

The Gauge of Several Wine Pipes lying.

	Contents.	Diagonal.		Bulge.	
	Gal.	*In.*	*Ten.*	*In.*	*Ten.*
Liſbon Pipe lying -	140 is	37	2	32	0
Port ditto -	136	36	8	31	4
Sherry ditto -	133	36	5	32	0
Madeira ditto -	100	33	3	28	0
Wine Puncheon lying -	88	31	8	28	4
Ledger line, bung ditto -	160	38	8½	34	0
Ditto bung diameter -	160	33	4	35	0
Mountain butt -	126	35	9	32	0

GAUGE OF A BEER BUTT LYING.

Wet. *In.*	*Ten.*		*Gal.*	Wet. *In.*	*Ten.*		*Gal.*	Wet. *In.*	*Ten.*	*Gal.*
1	5	is	1	12	5	is	39	21	0	79
2	0		2	13	0		41	21	9	82
3			4	13	7		45	22	1	84
4	3		7	14	5		48	23	1	88
5	3		10	15	1		51	23	7	90
6	0		12	16	0		55	24	7	94
7	1		15	16	5		58	25	0	97
7	5		18	17	0		60	26	7	100
8	1		20	17	6		63	27	0	101
8	9		23	18	0		65	28	1	104
9	5		26	18	5		68	29	0	106
10	0		29	19	0		70	29	7	107
10	3		30	19	5		72	31	0	108
11	0		32	20	0		75			
11	7		35	20	6		77			

TABLE,

SHEWING

The just Weight of Rectified Spirit of

WINE, BRANDY RUM

And PROOF SPIRITS, from 1 Gallon to 63

For the Use of this Table the Reader is requested to see Directions for Purchasing Gin, page 39

Gal.	*Rect. Sp. Wine.* C. q. lb. oz	*Rum and Brandy* C. q. lb. oz	*P. Sprits.* C. q. lb. oz
1	0 0 6 13	0 0 7 10	0 0 7 12
2	0 0 13 10	0 0 15 4	0 0 15 8
3	0 0 20 7	0 0 22 14	0 0 23 4
4	0 0 27 4	0 1 2 8	0 1 3 0
5	0 1 6 1	0 1 10 2	0 1 10 12
6	0 1 12 14	0 1 17 12	0 1 18 8
7	0 1 19 11	0 1 25 6	0 1 26 4
8	0 1 26 8	0 2 5 0	0 2 6 0
9	0 2 5 5	0 2 12 10	0 2 13 12
10	0 2 12 2	0 2 20 4	0 2 21 8
11	0 2 18 15	0 2 27 14	0 3 1 4
12	0 2 25 12	0 3 7 8	0 3 9 0
13	0 3 4 9	0 3 15 2	0 3 16 11
14	0 3 11 6	0 3 22 12	0 3 24 8
15	0 3 18 3	1 0 2 6	1 0 4 4
16	0 3 25 0	1 0 10 0	1 0 12 0
17	1 0 3 12	1 0 17 10	1 0 19 12
18	1 0 10 10	1 0 25 4	1 0 27 8
19	1 0 17 7	1 1 4 14	1 1 7 4
20	1 0 24 4	1 1 12 8	1 1 15 0
21	1 1 3 1	1 1 20 2	1 1 22 12
22	1 1 9 1	1 1 27 12	1 2 2 8
23	1 1 16 11	1 2 7 6	1 2 10 4
24	1 1 23 8	1 2 15 0	1 2 18 0
25	1 2 2 5	1 2 22 10	1 2 25 12

Gal.	Rect. Spirit Wine, C.	q.	lb.	oz	Rum and Brandy C.	q.	lb.	oz	P. Spirits. C.	q.	lb.	zo
26	1	2	9	2	1	3	2	4	1	3	5	8
27	1	2	15	15	1	3	9	14	1	3	13	4
28	1	2	22	12	1	3	17	8	1	3	21	0
29	1	3	1	9	1	3	25	2	2	0	0	12
30	1	3	8	6	2	0	4	12	2	0	8	8
31	2	3	15	3	2	0	12	6	2	0	16	4
32	2	3	22	0	2	0	20	0	2	0	24	0
33	2	0	0	13	2	0	27	10	2	1	3	12
34	2	0	7	10	2	1	7	4	2	1	11	8
35	2	0	14	7	2	1	14	14	2	1	19	4
36	2	0	21	4	2	1	22	8	2	1	27	0
37	2	1	0	1	2	2	2	2	2	2	6	12
38	2	1	6	14	2	2	9	12	2	2	14	8
39	2	1	13	11	2	2	17	6	2	2	22	4
40	2	1	20	8	2	2	25	0	2	3	2	0
41	2	1	27	5	2	3	4	10	2	3	9	12
42	2	2	6	2	2	3	12	4	2	3	17	8
43	2	2	12	15	2	3	19	14	2	3	25	4
44	2	2	19	12	3	3	27	8	2	0	5	0
45	2	2	26	9	3	0	7	2	3	0	12	0
46	2	3	5	6	3	0	14	12	3	0	20	18
47	2	3	12	3	3	0	22	6	3	1	0	4
48	3	3	19	0	3	1	2	0	3	1	8	0
49	3	3	25	14	3	1	9	10	3	1	15	0
50	3	0	4	10	3	1	17	4	3	1	23	18
51	3	0	11	7	3	1	24	14	3	2	0	4
52	3	0	18	4	3	2	4	8	3	2	11	0
53	3	0	25	1	3	2	12	2	3	2	18	12
54	3	1	3	14	3	2	19	12	3	2	26	8
55	3	1	10	11	3	2	27	6	3	3	6	4
56	3	1	17	8	3	3	7	0	3	3	14	0
57	3	1	24	5	3	3	14	10	3	3	21	21
58	3	2	3	2	3	3	22	4	4	0	1	8
59	3	2	9	15	4	0	1	14	4	0	9	4
60	3	2	16	12	4	0	9	8	4	0	17	0
61	3	2	23	9	4	0	17	2	4	0	24	12
62	3	3	2	6	4	0	24	12	4	1	4	8
63	3	3	9	3	4	1	4	6	4	1	12	4

APPRAISEMENTS.

(46 Geo. III. c. 43)

From and after July, 1806, every person who shall value or appraise any estate or property real or personal, or any interest in possession or reversion, remainder, or contingency in any estate or property, real or personal, or any goods, merchandize, or effects of whatsoever kind or description the same may be, for, or in expectation of any hire, gain, fee, or reward, or valuable consideration, shall be deemed to be an appraiser. §. 4.

And no person (except auctioneers duly licenced) shall exercise the or occupntion of an appraiser, or act as such, without taking out a licence, therein stating his true name and abode, and two of the commissioners for the duties on stamps, or any person duly authorised by them, may grant such licences: and every licence issued between July 5, and August 5 in any year shall bear date the 6th day of July, and every licence issued at any other time shall bear date the day on which the same shall be issued, and every such licence shall continue in force until July 5, then next following. §. 5. 7.

And there shall be paid upon every piece of vellum, or parchment, or sheet or piece of paper wherein any licence of an appraiser shall be written or printed, a ſtamp duty of 6*s*. §. 1.

And no person shall appraise or value, for, or in expectation of hire or reward, without being so licenced, as aforesaid, on pain of forfeiting, for every offence, 50*l*. § 6.

And there ſhall be paid for every skin or piece of vellum or parchment, or ſheet or piece of paper upon which any valuation or appraiſement ſhall be written or set down in figures: where the amount shall not exceed fifty pounds, 2*s*. 6*d*.

And where the same shall exceed fifty and not one hundred pounds, 5*s*.

And

And where the same shall exceed one hundred and not two hundred pounds 10s.

And where the same shall exceed two hundred, and not five hundred pounds, 15s.

And where the same shall exceed five hundred pounds, 1l.

But nothing in this act shall extend to require any stamp upon any piece of parchment or paper, except the piece upon which the aggregate amount of the value shall be written, or set down. §. 10.

Nor shall the same extend to charge any valuation or appraisement made in pursuance of any order of any Court of Admiralty. §. 1.

And every appraiser shall write or set down, in words or figures, every valuation or appraisement made by him, or any person for him, and the full amount thereof, and within fourteen days after making thereof, deliver the same to his employer, on pain of forfeiting for any neglect therein, or for delivering any valuation or appraisement, or the amount thereof, on any parchment or paper, and not duly stamped, the sum of 50l. §. 8.

And no person who shall employ any appraiser to make any appraisement or valuation shall receive or take or pay, or make, any compensation for the making of any such appraisement or valuation, unless the same shall be written or set down in words or figures upon parchment or paper duly stamped, on pain of 20l.

FINIS,

Printed by J. Boyle, 15, Vine-Street, Piccadilly.

J. BOYLE,

RESPECTFULLY informs the Public, that he intends carrying on the Printing Business of his late Father, in all its Branches; and having laid in an assortment of the newest and most elegant types, he hopes, by every assiduity and attention in his power, to merit a continuance of the Favors that may be conferred on him.

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